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LAKESIDE COOK BOOK

NUMBER 2

PRICE 10 CENTS

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☞ Catalogue continued on page 48.

The Lakeside Cook Book.

SOUP.

The base of soup should be made of good lean fresh meat and bones—two ounces of bone to a pound of meat; allow one quart of water to a pound of meat; put it on a good fire, and when it boils skim well and set back where it will simmer for five hours; add a little pepper and salt, and then strain into a stone jar and place where it can cool quickly. In cold weather this stock will keep several days, and from it can be made a variety of soups, according to flavorings or materials used. Vegetables, tapioca, rice, etc., should be cooked before being added, as too much boiling spoils the flavor of the broth.

It is best to make the broth or stock the day before it is to be used, so that all the grease may be removed.

Onions are nicer if fried until brown in hot butter before being added to the soup.

Yolks of hard-boiled eggs, poached eggs, lemon slices, or *croutons* are simple additions used with soup. Place in the tureen one for each person, and pour the soup over them.

STOCK FOR SAUCES AND GRAVIES. — Place in a saucepan fresh bones of beef, mutton, lamb, veal, or poultry, of either or all; also bones of the same meats from roasted pieces or trimmings; with one quart of cold water to every pound of meat or bones, add vegetables and seasonings, and simmer six hours; then skim off all the fat, pass through a strainer, and set aside for use.

TO MAKE A SOUP OF THE LIQUOR.—Remove the fat and put two quarts, or more if required, of the liquor into a saucepan, and put on the fire to boil; when boiling, sprinkle in two ounces of tapioca, or sago, and boil fifteen minutes, stirring occasionally.

FORCE MEAT BALLS FOR SOUP. — Take cooked meat or fowl and chop fine; season with pepper, salt, and herbs, and a little lemon; mix together with an egg; roll in crumbs, and fry in hot lard.

BEEF SOUP WITH OKRA.

Cut a round steak in small pieces and fry in three tablespoonfuls of butter, together with one sliced onion until very brown; put into a soup kettle with four quarts of cold water, and boil slowly an hour; add salt, pepper, and one pint of sliced okra, and simmer three and one-half hours longer. Strain before serving.

BEAN SOUP.

Boil the beans and put them first through a a colander and then through a seive; season with butter, pepper, and salt.

CORNED BEEF SOUP.

When the liquor in which the beef and vegetables were boiled is cold, remove all the grease that has risen and hardened on top, and add tomatoes and tomato ketchup and boil half an hour—thus making an excellent tomato soup; or add to it rice, or sago, or pearl barley, or turn it into a vegetable soup by boiling in the liquor any vegetables that are fancied; several varieties of soups may have this "stock" for a basis, and be agreeable and nutritious.

CORN SOUP.

Cut the corn from the cob, and to a pint of corn allow one quart of hot water; boil an hour and press through a colander; put into a saucepan an ounce of butter and a tablespoonful of flour, being careful to stir well to prevent it being lumpy; then add the corn pulp, a little cayenne pepper salt, a pint of boiling milk, and half a pint of cream.

CHICKEN SOUP.

To the broth in which chickens have been boiled for salad, etc., add one onion and eight or ten tomatoes, season with pepper and salt; boil thirty minutes; add two well beaten eggs just before sending to the table.

CHICKEN SOUP.

Roast or bake a chicken until turning brown; put it in a soup kettle with three pints of water, and set on a slow fire; skim off the scum; add a middling-sized onion, a little celery, and simmer about three hours; take out the chicken and vegetables, strain, and use; the chicken may be used for salad.

FISH SOUP.

Slice three middling-sized onions and fry them with one ounce of butter till turning yellow; add three or four pounds of fish — bass, pike, trout, salmon, or any fish having a firm flesh; add, also, two carrots, two onions sliced, a little parsley, thyme, one clove of garlic, a bay-leaf, one clove, six pepper corns, and salt; cover the whole with cold water and boil gently for two hours; add more water, if needed; strain and use.

GIBLET SOUP.

Prepare first the vegetables, viz., an onion, a small piece of turnip, and a carrot; cut in slices, and fry in hot butter; when hot and beginning to brown, dust in a tablespoonful or less of flour, and add the giblets, and let them all brown; then put all into a kettle with a gallon and a half of water, or half water and half broth, and some pieces of chicken if you have them; simmer for four or five hours; season to taste, and thicken with browned flour; serve with the yolks of hard-boiled eggs, one for each person, placed in the tureen before pouring in the soup. It will require the giblets of five chickens for the above quantity.

GAME SOUP.

Roast, until about one-third done, two prairie hens, and put into a soup kettle with about one pound of lean beef, salt, and five pints of water; set on a slow fire; skim as needed, and add one-half a carrot, two stalks of parsley, one of celery, one onion, a bay-leaf, six pepper corns; simmer three hours, and take the birds out of the kettle; simmer then two hours, strain, and serve.

GERMAN PEA SOUP.

Prepare a thickening by gradually mixing in a stew-pan three ounces of sifted flour, with one quart of chicken broth; in another stew-pan boil up two quarts of chicken broth, into which stir the thickening; add a little salt and sugar, and one quart of fresh shelled peas previously well washed; continue stirring with a spoon till the soup boils, then simmer till the peas are done; skim, pour the soup in a tureen, and stir in an ounce and a half of butter.

JULIENNE SOUP.

Scrape two carrots and two turnips, and cut in pieces an inch long; cut slices lengthwise about one-eighth of an inch thick; then cut again, so as to make square strips; put them in a saucepan, with two ounces of butter, three tablespoonfuls of cabbage chopped fine, and half an onion chopped; set on the fire and stir until half fried; add broth as you wish to make thick or thin; boil until done; salt to taste; skim off the fat, and serve; it takes about two hours; it can be served with rice or barley.

MOCK TURTLE SOUP.

Take a calf's head and feet; boil them until the meat separates from the bones; pick the bones out and cut the meat in pieces, about an inch in size; put it back, and boil it two hours more; chop the brains fine; add eight or nine onions and a little parsley; mix the spices with this (mace, clover, pepper, and salt), and put it in the soup an hour or more before it is done; roll six or eight crackers with one-half pound of butter, and when nearly done, drop it in; brown a little flour and put in; make force-meat balls of veal, fry them, and put in the bottom of the tureen.

MOCK TURTLE SOUP.

Put two ounces of butter in a saucepan and set it on the fire; when melted add a tablespoonful of flour, stir, and when turning brown, add three pints of broth (either beef broth or broth made by boiling a calf's head); boil five minutes, and then add about four ounces of calf's head cut in dice; mushrooms and truffles cut in dice; boil five minutes; cut two hard-boiled eggs and half a lemon in dice, and put into the tureen and turn the soup over.

ONION SOUP.

Slice ten medium-sized onions and fry brown in butter with a tablespoon and a half of flour; put into a saucepan, and stir in slowly four or five pints of milk and water (about one-third water); season to taste, and add a teacup grated potato; set in a kettle of boiling water, and cook ten minutes; add a cup of sweet cream and serve quickly.

OX-TAIL SOUP.

Chop the ox-tail into small pieces; set on the fire with a tablespoonful of butter, and stir until brown, and then pour off the fat; add broth to taste, and boil gently until the pieces of tail are well cooked; season with pepper, salt, and three or four tomatoes; boil fifteen minutes and then serve. This soup can be made with water, in which case season with turnip, onions, carrot, and parsley.

POTATO SOUP.

Peel and slice one dozen potatoes to a quart of water; then boil thoroughly till the potatoes are done; then add two teacups of milk and a little butter; stir till butter is dissolved; take butter the size of an egg with two tablespoonfuls of flour; mix together well, and brown in a pan over the stove, after which stir it gradually into the soup; salt and pepper to suit one's taste.

POT-AU-FEU.

Take four pounds of beef without any bone, tie it into shape, and put into a pot with six quarts of water; when the water is boiling, put in half an ounce of salt; take two carrots, two turnips, one parsnip, one head of celery, and after washing, tie them together with a piece of string and put into the pot after the meat has boiled an hour; then tie together one bay-leaf, sprig of parsley, thyme, and marjoram, and add, also, one onion, into which stick three cloves; when the vegetables have been in the pot two hours, add one cabbage cut in two; when the contents of the pot have simmered gently four hours, remove the meat on to a hot dish, and garnish with the carrots, turnip, and parsnip, and pour over it a little of the liquor; serve the cabbage in a hot vegetable dish; strain the liquor through a colander, and put aside to cool; do not remove the fat until required for use.

SPRING VEGETABLE SOUP.

Take two pounds of shin of beef and two pounds of knuckle of veal; remove all the fat and break the bones and take out the marrow; put into a pot with five pints of water; add a teaspoonful of salt, and then cover and let it come to a boil quickly; remove the scum that rises, and set where it will simmer for five hours; one hour before serving, add two young carrots, scraped and cut in slices, half a head of celery, and a small onion cut into squares; in half an hour add one turnip sliced, and in fifteen minutes one cauliflower broken in small pieces.

TOMATO SOUP.

Slice and fry a small onion in hot butter; then add a dozen large tomatoes, skinned and cut in pieces; after they have cooked ten or twelve minutes, take out the onion and press the tomatoes through a sieve; braid a teaspoonful of flour with a very small piece of butter, and put into a saucepan; when it has cooked a little, add the tomato, season, and add nearly a pint of broth; let it boil a minute or two, and then add a cup of boiled rice, hot, and a half teaspoonful of soda.

VEGETABLE SOUP.

Scrape clean and slice three carrots and three turnips, peel three onions; fry the whole with a little butter till it turns rather yellow, and then add two heads of celery cut in pieces; stir and fry for about six minutes; when fried, add one clove of garlic, salt, pepper, two cloves, two stalks of parsley, and cover with about three quarts of water; keep on a rather slow fire, skim off the scum carefully, and simmer three hours; strain and serve.

FISH.

Fish should be fresh, and always well cooked.

Never soak fresh fish in water, unless frozen. Clean, rinse, and wipe dry; in warm weather, lay on the ice until needed.

In boiling, put into cold water, to which add a little salt and vinegar, and allow eight minutes to the pound. If boiled whole do not remove the head and tail, and serve always with a sauce.

To Fry.—Dredge with flour, dip lightly in beaten egg, roll in cracker crumbs, and fry in very hot lard. Serve with lemon slices.

To Broil. — Rub over with olive oil; cut in pieces or broil whole as preferred, over a clear, hot fire; when done, sprinkle with pepper and salt, a little lemon juice, a little chopped parsley, and some melted butter.

To Bake. — Stuff with a dressing as for poultry, and sew it up; lay strips of salt pork over it, sprinkled with pepper, salt, and crumbs, and bake in a hot oven; baste often.

BREAD STUFFING FOR FISH.

Take about half a pound of stale bread and soak in water, and when soft, press out the water; add a very little chopped suet, pepper, salt, a large tablespoonful of onion minced and fried, and, if preferred, a little minced parsley; cook a trifle, and after removing from the fire add a beaten egg.

BROOK TROUT.

Wash, drain, and split; roll in flour, seasoned with salt; have some thin slices of salt pork in a pan, and when very hot put in the fish and fry a nice brown.

BAKED CODFISH.

To a large teacup of codfish picked fine add two cups of mashed potatoes, two cups of milk, two well-beaten eggs, salt and pepper to taste, and half cup of butter; mix very thoroughly, and bake half an hour.

BAKED FISH.

Open the fish, wash, wipe perfectly dry, and rub over with salt; lay in a dripping-pan with a little butter and water, and bake thirty minutes in a hot oven.

BROILED SALMON.

Take slices of salmon, and half an hour before cooking sprinkle over them a little cayenne pepper, salt, lemon juice, and salad oil; grease the grid-iron with a piece of pork; wrap the fish in buttered paper to prevent burning; serve with any sauce suitable for fish.

CODFISH STEWED.

Soak the fish in cold water for several hours; pick fine, and put into a saucepan with cold water; boil a few minutes; pour off the water; add fresh, and boil again, and then drain; next add sweet milk and butter, and thicken with flour or corn starch; stir well, and when taken from the fire add the yolks of two or three eggs well beaten; stir, pour into a hot dish, and serve.

CROQUETTES OF FISH.

Take cold fish of any kind and separate it from the bones and mince fine; add a little seasoning, an egg, a very little milk, and a teaspoonful of flour; brush with egg, roll in bread crumbs, and fry brown in hot lard.

FROGS FRIED.

Skin well and cook for five minutes in salted water the hind legs only; then throw into cold water to cool, and drain; fry in hot fat, and serve garnished with parsley.

FISH CHOWDER.

Cut a haddock into pieces about an inch thick and two inches square; place slices of salt pork in the bottom of a pot, and fry crisp; take out the pork and chop fine, leaving the fat in the pot; next put in the pot a layer of fish, a layer of split crackers, some of the pork, and a little chopped onion seasoned with pepper, then another layer of fish, and so on; cover with water, and stew half an hour; put in the dish in which it is to be served, and thicken the gravy with flour; add a little catsup; boil a moment, and pour over the chowder, and serve.

FISH SCALLOP.

Remains of cold fish of any sort, half a pint of cream, half a tablespoonful of anchovy sauce, half a tablespoonful of made mustard, half a teaspoonful of walnut catsup, pepper and salt to taste (the above quantities are for half a pound of fish when picked), bread crumbs; put all the ingredients into a stew-pan, carefully picking the fish from the bones; set it on the fire; let it remain till nearly hot; occasionally stir the contents, but do not allow it to boil; when done, put the fish into a deep dish or scallop shell, with a good quantity of bread crumbs; place small pieces of butter on the top; set in a Dutch oven before the fire to brown; it should take half an hour to cook it properly.

FRIED EELS.

Skin, remove head and tail, cut in desired length, and throw into boiling water for five minutes; then drain, season with pepper and salt, roll in flour or corn meal, and fry in boiling lard; serve with tomato sauce.

POTTED SHAD.

Cut into pieces, wash and dry; mix two teaspoonfuls ground allspice, one of black pepper, one-half tablespoonful salt, and sprinkle on each piece; put into a jar with good cider vinegar enough to cover; cover very closely, and bake in a moderate oven twelve hours.

SPICED SHAD.

Split and rub with salt, and let it stand three or four hours; put into a pot with boiling water to cover, adding a teaspoonful of salt to every quart of water; boil twenty minutes, then drain; sprinkle with two tablespoonfuls allspice, one teaspoonful cayenne pepper; cover with cold vinegar.

SALT SALMON.

Soak well in cold water; when fresh enough, put in a kettle with cold water enough to cover, and set over a slow fire; boil gently not more than two minutes, and then remove and drain; fry a little parsley in butter, and turn over the fish, adding lemon juice as preferred.

SALT MACKEREL BROILED.

Soak in warm water for an hour or two, and then wipe dry; brush the fish over with dripping or melted butter; grease the bars of the gridiron, and lay on the fish, setting it over a sharp fire; broil both sides, and serve, spread with butter and chopped parsley.

SHELL FISH.

FRIED OYSTERS.

Drain thoroughly in a colander; season with pepper and salt, and set in a cool place until needed; roll each oyster in bread crumbs, dip in egg, and then again in bread crumbs, and fry in hot lard as you fry doughnuts; drain, and send to the table on a hot platter, garnished with chopped pickles or cold slaw.

OYSTER PIE.

Line a dish with a puff paste or a rich biscuit paste, and dredge well with flour; drain one quart of oysters, season with pepper, salt, and butter, and pour into the dish; add some of the liquor; dredge with flour, and cover with a top crust, leaving a small opening in the center.

OYSTER SHORT-CAKE.

Make a good short-cake and bake on pie-plates; put a quart of oysters on the stove with a little water, half a cup of milk, a good-sized piece of butter, salt and pepper, and thicken with a tablespoonful of flour; when the cakes are baked, split and spread the oysters between, and some on top.

STEAMED OYSTERS.

Drain some select oysters; put into a pan, and place in a steamer over boiling water; steam until the oysters begin to curl, and then serve on a hot dish, with butter, salt, and pepper; garnish with chopped pickles.

OYSTER OMELET.

Beat six eggs separately, very light; season with pepper and salt; add two tablespoonfuls of cream, and pour into a frying-pan, with a good tablespoonful of butter; drop in the omelet eight or ten large oysters, chopped fine, and fry; fold over, and send to the table immediately.

SCALLOPED OYSTERS.

Drain the oysters; place a layer of rolled cracker in the bottom of a buttered pudding-dish; then a layer of oysters; sprinkle with pepper, salt, and small bits of butter; moisten with a little of the liquor mixed with milk; then a layer of bread crumbs, then oysters, and so until the dish is full, having crumbs on top; beat an egg into a little milk, and pour over the whole; sprinkle with small bits of butter; cover, and bake half an hour; remove the cover and brown on top before sending to the table.

PICKLED OYSTERS.

Choose the largest oysters, and simmer over a slow fire, with a small bit of butter, for three minutes, and then skim out on to a dish to cool; take equal quantities of the liquor and cider vinegar, and heat; place a layer of oysters in a stone jar; throw over them some ground mace, a few cloves, whole allspice, and whole pepper; then oysters and spice until all are used; pour over the hot liquor, and set away in a cool place.

OYSTER SOUP.

Drain one quart of oysters, and to the liquor add one quart of boiling water; let it boil; skim carefully; season with a little cayenne pepper and butter, size of an egg; add the oysters, and let it boil up once, and season with salt, and serve in a hot soup tureen.

OYSTER STEW.

Put two quarts of oysters in the saucepan with the liquor, and when they begin to boil skim them out and add a pint of cream or rich milk and seasoning; skim well; add to the oysters butter to taste, and pour the hot liquor over them, and serve.

BROILED OYSTERS.

Dry large oysters with a napkin; season with pepper and salt, and broil on a fine wire broiler; turn frequently; or dip each oyster in butter, and roll in bread crumbs before broiling; serve on a hot dish with butter on them.

SOFT-SHELL CRABS.

Season with pepper and salt; roll in flour, then in egg, then in bread crumbs, and fry in hot lard.

DEVILED CLAMS.

Chop fifty clams very fine; take two tomatoes, one onion chopped equally fine, a little parsley, thyme, and sweet marjoram, a little salt, pepper, and bread crumbs, adding the juice of the clams until the mixture is of the consistency of sausage; put it in the shells with a lump of butter on each; cover with bread crumbs, and bake one-half hour.

HOT CRAB.

Pick the crab; cut the solid part into small pieces, and mix the inside with a little rich gravy or cream, seasoning, and fine bread crumbs; put all into the shell of the crab, and put into the oven.

STEWED CLAMS.

Chop the clams and season with pepper and salt; put in a saucepan butter, the size of an egg, and when melted add a teaspoonful of flour; add slowly the clam liquor and then the clams, and cook three minutes; then add half a pint of cream, and serve.

GAME.

Broiling is the favorite way for cooking game, for which allow about forty minutes; butter well and serve hot on hot dishes.

For roasting allow thirty minutes.

Serve with jelly.

Garnish with lemon slices, Saratoga potatoes, or water-cresses.

BROILED QUAIL.

Dress carefully and soak a short time in salt and water; split down the back; dry with a cloth, and rub them over with butter, and place on the gridiron over a clear fire; turn frequently, and dip in melted butter; season with salt; prepare a slice of thin toast, nicely buttered and laid on a hot dish, for each bird, and lay a bird, breast upward, on each slice; garnish with currant jelly.

BROILED PRAIRIE CHICKEN.

Wash thoroughly, and remove the skin; put in hot water and boil fifteen or twenty minutes; take out and sprinkle with salt, pepper, and rub over with butter and broil over a clear fire; place each on a piece of toast; garnish with currant jelly.

BROILED PIGEONS.

Split down the back; roll them in butter and cracker crumbs, and broil; serve them on toast like quail, laying a piece of butter on each.

PARTRIDGE PIE.

Line a deep baking-dish with veal cutlets, and over them place thin slices of ham and a seasoning of pepper and salt; pluck, draw, wipe and quarter four partridges, rub each part with a seasoning of pepper, salt, minced parsley and butter; put in baking-dish, pour over them a pint of strong soup-stock, line the edges of the dish with a light puff-paste, cover with the same, brush over with the yolk of an egg, and bake one hour. If the paste is in danger of becoming too brown, cover with a thick paper.

ROAST QUAIL OR PRAIRIE CHICKEN.

Dress carefully and wipe dry; tie a piece of salt pork over the breast of each bird, and put into a steamer over boiling water, covering closely, and steam twenty minutes; take out, remove the pork, and put into the oven, basting them often with butter, and brown.

ROAST RABBIT.

Clean and put into a dripping-pan with a small onion and carrot sliced; sprinkle with salt, pepper, and spread with butter; put into a quick oven with water enough to cover the bottom of the pan, and baste frequently; add more water if needed; when done, strain the gravy over the rabbit, and serve with cranberry sauce.

RABBIT PIE.

Line a deep dish with a puff paste or rich biscuit crust; stew the rabbit, season well, and pour into the dish; cover with an upper crust, and bake.

ROAST RABBIT.

Dress nicely and fill with a dressing made of bread crumbs, a little onion, sage, pepper, and salt, and a small piece of butter; tie a piece of salt pork over it; put into a dripping-pan with a little water in a quick oven; baste often; serve with currant jelly.

SNIPE.

Clean nicely and singe; put a piece of butter into each one, and tie a small piece of bacon over the breast, and bake, basting frequently; serve with water-cress.

VENISON STEWED.

Cut into small steaks; make a dressing as for duck, with bread crumbs, onion, butter, pepper, and salt, thyme (or pork instead of butter, if preferred), and spread upon each steak; then roll and tie; then put into boiling water and stew; thicken the gravy with flour.

WILD DUCK.

To Bake.—Use a stuffing or not, as preferred; place an onion in the pan in which they are baking, and baste at first with water, afterward with butter; sprinkle with salt and flour, and brown; half an hour will cook them; make a gravy of the giblets, and serve with currant or cranberry jelly.

To Broil.—Split down the back, dip in melted butter, and broil over a clear fire; garnish with lemon slices.

MEATS.

BROILING.—This is not only the most rapid manner of cooking meat, but is justly a favored one. It has nearly the same effect upon meat as roasting. The albumen of the outer portions is hardened, and, forming a skin, retains the juices. It should be turned rapidly in order to produce an equal effect, but the meat should not be punctured with a fork.

Salt meat should be put into cold water, and boil slowly.

A red pepper dropped into the water will prevent the rising of an unpleasant odor.

Fresh meat, unless for soup, should be put into boiling water, and be allowed to cook very gently; no salt to be added until nearly done.

IN ROASTING—Put into a hot oven, and baste frequently.

BEEFSTEAK.

"Farmer" Olcott, in the Hartford *Courant*, writes: It is sometimes more convenient for the cook to get the beefsteak done tender without watching. I remember catching a Sacramento meat cook broiling his beef in the oven. No cook ought to be hung for treating a steak to a hot oven when the other conveniences are limited, but a friend tells me of a better way that I think is original with him. He smothers the steak in corn meal and so bakes it, declaring that if there is any way of making a tough steak tender, that is it.

BOILED TONGUE.

In choosing a tongue, ascertain how long it has been dried or pickled, and select one with a smooth skin, which denotes its being young and tender; if a dried one, and rather hard, soak it at least for twelve hours previous to cooking it; if however, it is fresh from the pickle, two or three hours will be sufficient for it to remain in soak; put the tongue into a stew-pan with plenty of cold water and a bunch of savory herbs; let it gradually come to a boil, skim well and simmer very gently until tender; peel off the skin, garnish with tufts of cauliflower or Bussels sprouts, and serve; boiled tongue is frequently sent to table with boiled poultry instead of ham, and is, by many persons, preferred; if to serve cold, peel it, fasten it down to a piece of board by sticking a fork through the root, and another through the top to straighten it; when cold, glaze it, and put a paper ruche round the root, and garnish with tufts of parsley; cook a large smoked tongue four to four and a half hours, a small one two and a half to three hours; a large unsoaked tongue three to three and a half hours, a small one two to two and a half hours.

BROILED HAM AND EGGS.

Cut the ham in thin slices, take off the rind, wash the slices in cold water, and lay them on the gridiron over quick coals; turn frequently, and they will soon be broiled; take them up on a platter, previously warmed, butter and pepper the ham; have ready on the fire a pan of boiling water from the teakettle; break into it as many eggs as you require for the meal, and, when the "white" is done, dip out each egg carefully with a spoon, so as to keep it whole, and set it on one of the slices of ham; after all are arranged, sprinkle pepper over each egg and serve.

BEEF HASH.

Chop fine cold steak or roast beef, and cook in a little water; add cream or milk, and thicken with flour; season to taste, and pour over thin slices of toast.

BEEF STEW.

Cut cold beef into small pieces, and put into cold water; add one tomato, a little onion, chopped fine, pepper and salt, and cook slowly; thicken with butter and flour, and pour over toast.

CROQUETTES.

Raw pork chopped fine, two cups; one medium-sized onion, chopped fine; teaspoonful powdered sage; one cup bread, soaked until soft; salt and pepper to taste; two eggs beaten light; mix thoroughly into small flat cakes; roll in flour or crumbs, and fry in hot lard.

CORNED BEEF.

Put into cold water enough to cover well, and place where it will cook very slowly for three or four hours; if to be used cold, simmer until the bones can be easily removed, and then press in a square mold.

CORNED BEEF.

Select a nice piece of fresh beef; rub over it sufficient salt to "corn" it, but not to make it very salt; let it stand two or three days, judging of the time by the size of the meat; then wash thoroughly in cold water, and putting in the pot, cover with cold water and boil gently till quite tender; add such vegetables as are desired, like the old time-honored "boil dish;" judge of the quantity of vegetables by the strength of flavor desired in the soup to be made from the water in which the whole is boiled; when done dish beef and vegetables, and serve hot.

MUTTON PIE.

Cover the bottom of a dish with bread crumbs; then a layer of cold mutton, cut in very thin slices; then a layer of tomatoes, sliced thin; season with pepper, salt, and small bits of butter, and so on, until the dish is full, or you have sufficient, having tomatoes and bread crumbs on top; cover and bake about forty minutes, and serve hot.

POT PIE.

Cut veal, beef, or chicken into pieces and put into boiling water enough to cover, with two slices of bacon; cover closely and boil an hour, and season to taste; make a batter of two well beaten eggs, two cups of milk, teaspoonful baking powder, and flour to make a batter; drop in separate spoonfuls while boiling, and cook five minutes; serve immediately.

TOMATO STEW.

Two pounds of any kind of meat used for stewing; put into a saucepan with a can of tomatoes, or a quart of fresh ones; season with pepper and salt; cover closely, and when the tomatoes are cooked, add two tablespoonfuls of butter, rubbed into a tablespoonful of flour; stew until the meat is tender, and then pour over dry toast.

RAGOUT.

Take three pounds of veal from the neck or breast, and cut into small pieces, and fry in butter or dripping a light brown; remove from the pan, and to the butter add a tablespoonful of flour; cook a few minutes; then add two cups of warm water, one onion, a sprig each of thyme and parsley, a carrot, sliced, salt and pepper, then the meat, and cover; when done, place the meat on the dish; strain the gravy around it, and garnish with small onions fried.

SWEET-BREAD FRITTERS.

Parboil the sweet-breads; cut into small pieces, and season with salt, pepper and parsley; dip into batter, and fry in hot lard.

TO BROIL SWEET-BREADS.

Soak an hour in salt and water; drain; parboil, then rub well in butter, and broil; turn often, and each time they are turned roll them in a plate of hot melted butter, so they need not become hard and dried.

STEWED TRIPE.

Five pounds of tripe cut in small slices and fried in a half-pound of lard; put in the tripe and let it cook a little, then add a cup of vinegar, a bowl of beef broth, salt, pepper, and three tablespoonfuls of flour; mix the whole, and let it stew about fifteen minutes; this is the English method, but I have a simpler and more delicate way of cooking tripe, which I prefer: take three pounds of fresh tripe, cut it in pieces about three inches square; cut up about three good-sized onions in thin slices; place tripe and onions (after washing the former) in warm water, and let it stew gently until the tripe is tender; then simmer away all the water; add unskimmed milk thickened with flour, butter size of an egg, a trifle of pepper and a little salt; when the thickened milk is well boiled, dish up for the table.

VEAL CUTLETS BROILED.

Trim evenly; sprinkle salt and pepper on both sides; dip in melted butter, and place upon the gridiron over a clear fire; baste while broiling with melted butter, turning over three or four times; serve with melted butter sauce or tomato sauce.

VEAL.

Cut two pounds of veal into thin pieces; roll with flour, and fry with hot lard; when nearly done, add one and a half pints of oysters; season; thicken with a little flour; serve hot.

VEAL CUTLETS—BAKED.

Take cutlets and trim nicely; mix half a pound sausage meat with two eggs; lay a buttered paper on the bottom of dripping-pan, and cover with half the sausage meat, and then lay on it the cutlet, and cover with the remainder of the sausage meat; baste with melted butter and veal stock, and serve with the gravy when done.

A GOOD PREPARATION OF VEAL.

The following is an excellent mode of preparing veal to be eaten cold, and for keeping it on hand for several days, ready for immediate use: Take say three and a half pounds—the thick part of the leg is preferable, with the tough tendonous parts removed—chop it fine without cooking; mix well with it four soda crackers rolled fine, three well-beaten eggs, one tablespoonful of salt, one tablespoonful of pepper, half a nutmeg, two tablespoonfuls of cream, or a small piece of butter; make it into a loaf, and bake in a dripping-pan without water, with quick heat at first, to close the outside and retain the juices, and continue the baking about one and a quarter to one and a half hours; serve cut in thin slices; an excellent lunch in traveling.

ANOTHER WAY.—Butter a good sized bowl, and line it with thin slices of hard-boiled eggs; have veal and ham both in very thin slices; place in the bowl a layer of veal, with pepper and salt, then a layer of ham, omitting the salt, then a layer of veal, and so on alternating with veal and ham until the bowl is filled; make a paste of flour and water, as stiff as it can be rolled out; cover the contents of the bowl with the paste, and over this tie a double cotton cloth; put the bowl into a saucepan, or other vessel, with water just up to the rim of the bowl, and boil three hours; then take it from the fire, remove the cloth and paste, and let it stand until the next day, when it may be turned out and served in very thin slices.

PRESSED VEAL OR CHICKEN.

Put four pounds of veal, or two chickens in a pot; cover with water, stew slowly until the meat drops from the bone, then take out and chop it; let the liquor boil down until there is a cupful; put in a small cup of butter, a tablespoonful of pepper, a little allspice, and a beaten egg; stir this through the meat; slice a hard boiled egg; lay in your mold, and press in the meat; when put upon the table garnish with celery tops or parsley

SANDWICHES.

Chop cold boiled ham very fine, and mix it with the yolks of eggs (beaten), a little mustard and pepper, and spread on very thin slices of bread, buttered on the loaf; trim off the crust, and cut into neat squares.

MINCED LIVER.

Cut liver into small pieces and fry with salt pork; cut both into square bits, nearly cover with water, add pepper and a little lemon juice; thicken the gravy with fine bread crumbs and serve.

BONED TURKEY.

Boil a large turkey in as little water as possible until the meat falls from the bones; remove all the bones and skin; pick the meat into small pieces, and mix dark and light together; season with pepper and salt; put into a mold and pour over it the liquor, which must be kept warm, and press with a heavy weight.

CHICKENS FRIED WITH RICE.

Take two or three chickens, cut them up, and half fry them; then boil half a pint of rice in a quart of water, leaving the grains distinct, but not too dry; one large tablespoonful of butter stirred in the rice while hot; let five eggs be well beaten into the rice, with a little salt, pepper, and nutmeg, if the last is liked; put the chickens into a deep dish, and cover with the rice; brown in an oven not too hot.

CHICKEN SANDWICHES.

Stew a chicken until very tender; season with a little salt; take out the bones and pack the meat firmly in a deep dish, mixing the white and dark nicely together; pour the broth in which the chicken is stewed over it—there should be just enough to cover the meat; when it is cold, cut in smooth slices and place between slices of good bread or biscuit.

GIBLET PIE.

Take the gizzards, heads, legs, livers, end of wings, and necks, and stew in sufficient water; season with pepper, salt, and a little butter; line the sides of a deep dish with a rich crust; pour in the giblets, cover with an upper crust, and bake.

PICKLED CHICKEN.

Boil until the meat falls from the bones; pick the meat and put into a jar, and pour over it a liquor made with vinegar, to which has been added one-half the quantity of the water in which the chickens were cooked; season to taste.

SMOTHERED CHICKEN.

Dress your chickens; wash and let them stand in water half an hour to make them white; put into a baking-pan (first cutting them open at the back); sprinkle salt and pepper over them, and put a lump of butter here and there; then cover tightly with another pan the same size, and bake one hour; baste often with butter. A delicious dish. It is a Southern method.

SPRING CHICKEN.

Cut into pieces, season, roll in flour, and fry in *hot* lard, covering closely; when done, remove from the pan, pour out nearly all the fat, and add a cup of cream; thicken with a little flour; season with pepper and salt, and when done, pour over the chicken.

STEWED PIGEONS.

Dress, tie down the wings and legs, and a small piece of bacon on to the breast of each bird; place in the bottom of a kettle a slice or two of bacon, and lay the pigeons carefully on them; cover with stock; cover the kettle very closely, and simmer slowly until tender; serve on toast.

JUGGED PIGEON.

Truss and season the pigeons with pepper and salt; stuff them with a mixture of their own livers, shred with beef suet, bread crumbs, parsley, marjoram and two eggs; sew them up and put into the jar with half a pound of butter; stop up the jug, so that no steam can get out, then set them in a pot of water to stew; they will take two hours, and must boil all the time; when stewed enough, take them out of the gravy, skim off the fat, put in a spoonful of cream, a little lemon peel, an anchovy shred, a few mushrooms, and thicken it with butter and flour; dish up the pigeons, pour the sauce over them and garnish with sliced lemon.

STEWED GIBLETS.

Put the giblets in a pan with butter, and fry a light brown; add parsley, an onion, a little thyme, and thicken with a little flour, and cover with stock; boil nearly two hours, and then take up the giblets; let the gravy boil a little longer, and then strain over the meat.

SAUCES.

ANCHOVY.

Make as for caper sauce, adding a tablespoonful of anchovy extract or paste.

BUTTER SAUCE.

Mix well together two tablespoonfuls of butter, some chopped parsley, juice of half a lemon, salt, and pepper; use for broiled meat or fish.

BROWN BUTTER SAUCE.

Put butter into a frying-pan, and let it stand on the fire until very brown, and then add a little parsley and fry a moment longer.

CAPER SAUCE.

Mix together two large tablespoonfuls of butter and a tablespoonful of flour; put into a saucepan, and add two cups of broth or water; set on the fire, and when thick add capers to taste; salt; take from the fire, add the yolk of an egg beaten, and serve. This sauce can be greatly varied; by using chopped cucumbers or hard-boiled eggs, or herbs or mushrooms, you have cucumber, egg, herb, or mushroom sauce.

CELERY SAUCE.

Mix two tablespoonfuls of butter with a tablespoonful of flour; add two cups of stock or water, and boil; when thick, add celery chopped fine; season; boil ten minutes; strain and serve.

CELERY SAUCE.

Six heads of celery, one pint of white stock, two blades of mace, one small bunch of savory herbs; thickening of butter and flour, or arrowroot, half a pint of cream, lemon juice; boil the celery in salt and water until tender, and cut into pieces two inches long; put the stock into a stew-pan with the mace and herbs, and let it simmer for one-half hour to extract their flavor; then strain the liquor, add the celery and a thickening of butter kneaded with flour, or, what is still better, with arrowroot; just before serving, put in the cream, boil it up and squeeze in a little lemon juice; if necessary, add a seasoning of salt and white pepper. This sauce is for boiled turkey, poultry, etc.

CREAM SAUCE.

Mix two tablespoonfuls of butter with one of flour; then add two small cups of cream, and set on the fire; stir until thick, and then remove from the fire; then add the yolk of an egg, well beaten with a teaspoonful of water, and season with salt and pepper.

GRAVY FOR ROAST BEEF.

Melt a little butter in a gill of water; pour it over a roast when put in the oven; place under it an earthen dish to catch the drippings; baste often for half an hour, then set it to cool; when cool, remove all fat, heat the gravy, and pour it over the roast.

CREAM DRESSING.

Take a large tablespoonful of sweet cream and whip to a stiff froth; add two tablespoonfuls of fine sugar, and nearly a half cup of vinegar; beat and use for cabbage dressing.

HORSE RADISH.

Mix together thoroughly one small tablespoonful of melted butter, or, if preferred, olive oil, and one of mixed mustard, two of horse radish, one of vinegar, and a dessertspoonful of vinegar, and a little salt.

MAYONNAISE SAUCE.

Put the yolk of an egg into a bowl with a saltspoonful of lt, and beat until light with a wooden spoon; then add half a teaspoonful of dry mustard, and beat again for a minute; then add olive oil, drop by drop, until it is thickening, then a few drops of vinegar, and the same of lemon juice; continue this process until the egg has absorbed a little more than a gill of oil; finish by adding a little cayenne pepper.

MUSTARD FOR TABLE.

One-half teacup of vinegar put on to boil; butter size of a walnut, one teaspoonful of salt, one tablespoonful of sugar, one-half teacup of Colman's mustard mixed with a little cold vinegar.

ONION SAUCE.

Boil one cup of milk; season to taste; add a small piece of butter and a tablespoonful of flour moistened with some of the milk; when thick add three onions that have been boiled and chopped fine.

SUBSTITUTE FOR CAPER SAUCE.

Half a pint of melted butter, two tablespoonfuls of cut parsley, half a teaspoonful of salt, one tablespoonful of vinegar. Boil the parsley slowly to let it become a good color; cut, but do not chop it fine; add to it a half-pint of smoothly made melted butter, with salt and vinegar in the above proportions; let it simmer two minutes and then serve.

PIQUANTE SAUCE.

One small onion chopped fine and fried with two tablespoonfuls of butter; when nearly done add a tablespoonful of flour, and cook a minute; then add one cup of stock, seasoning, chopped cucumber, parsley, and a little mustard; boil ten minutes, and when done add a teaspoonful of vinegar.

SAUCE FOR BOILED TURKEY OR CHICKEN.

Make as for caper sauce, using milk instead of broth or water, and add cauliflower cut into small pieces; or, add lemon and the livers boiled and mashed.

VEGETABLE SAUCE.

Equal quantities of ripe tomatoes and young okras; chop the okras fine, skin the tomatoes, and slice one onion. Stew all together very slowly until tender, and season with half tablespoonful of butter and a little cayenne pepper and salt. For cold meat.

SALADS.

KOHL-SLAU.

Cut very fine and pack in a small jar; sprinkle a little salt and pepper over it; take vinegar — a pint will answer for a small head; butter the size of a walnut; one spoonful of sugar or more if liked; heat this to the boiling point; mix a well beaten egg in a cup of cream and pour into the vinegar, stirring briskly until it again boils; then instantly pour it over the cabbage and cover tightly, pressing down with a little weight or plate; this slau is better when two days old, although it can be eaten at once, or after a week if kept in a cool place.

COLDSLAW.

With a sharp knife — there are knives made for the express purpose—cut up nicely a firm head of cabbage; sprinkle it with as much pepper and salt as you think necessary; beat up the yolk of one egg, add a lump of butter the size of a walnut, a gill of cream, the same quantity of vinegar, a tablespoonful of sugar, an even teaspoonful of mustard, and a pinch of bruised celery seed; heat these condiments, mixed together, in a tin cup; put the slaw in an oven, and pour the mixture over it boiling hot; stir it till well mixed, and the cabbage slightly coddled, then send to the table hot.

BEEF SALAD.

Cut in very thin small slices and put on a dish with chopped parsley: mix in a bowl some vinegar and sweet oil—one part vinegar to two of oil, pepper, salt and mustard; beat together and pour over the meat.

CABBAGE SALAD.

One quart of cabbage chopped fine; make a dressing with the yolks of two or three hard boiled eggs rubbed smooth, butter the size of an egg, melted; one tablespoonful of sugar, half tablespoonful of dry mustard, half tablespoonful of pepper, teaspoonful of salt, and half teacup of cider vinegar; heat together, and when cool mix thoroughly with the cabbage. Use the whites of the eggs for garnishing.

CHICKEN SALAD.

Three chickens boiled until tender; when cold chop, but not too fine, add twice the quantity of celery cut fine, and three hard boiled eggs sliced; make a dressing with two cups of vinegar, half cup of butter (or two tablespoonfuls of oil), two eggs beaten with a large tablespoonful of mustard, saltspoonful of salt, two tablespoonfuls of sugar, and tablespoonful of pepper, or a little cayenne pepper; put the vinegar into a tin pail and set in a kettle of boiling water; beat the other ingredients together thoroughly and stir slowly into the vinegar until it thickens. Pour over the salad just before serving.

CUCUMBER SALAD.

Peel and slice and put into a dish, with salt over every layer, and leave an hour; drain dry, and then dress with oil, vinegar, and pepper; add onions if the flavor is liked.

CELERY SALAD.

Cut in pieces one-quarter of an inch long; make a dressing of the yolks of three hard boiled eggs, one-half cup of vinegar, three tablespoonfuls of salad oil, one teaspoonful French mustard, a little salt, and cayenne pepper; mix well and pour over the celery.

FISH SALAD.

Cut cold salmon, or fish of any kind, into slices and place them in a dish with hard boiled eggs and lettuce, crisped and broken into small pieces, and pour over it a salad dressing made either with or without mustard.

SALAD DRESSING.

Beat the yolks of eight eggs, and add one cup of sugar, one tablespoonful of mustard, salt, and pepper, half cup of cream and a very small pinch of cayenne pepper; mix; boil three cups of vinegar, to which add a cup of butter, and while boiling pour over the mixture and mix thoroughly; bottle and set in a cool place and use when needed.

SALAD DRESSING FOR LETTUCE.

Take the yolks of two hard boiled eggs; add one-half teaspoonful mixed mustard, and mix to a paste with a silver fork; then add slowly, mixing carefully, about one-half cup of vinegar, one teaspoonful of sugar, and salt to taste; cut the lettuce with a sharp knife, and pour the dressing over it; garnish with hard boiled eggs.

LOBSTER SALAD.

The above receipt makes excellent lobster salad, by adding lobster cut into small pieces, and mixed lightly with a fork.

LOBSTER SALAD.

Boil the lobster, break in two and drain; remove all the flesh from the shell and chop into dice; add lettuce, chopped fine; season with salt, pepper, vinegar, mustard, and a little oil, and spread over it a Mayonnaise sauce.

POTATO SALAD.

Steam and slice the potatoes; add a very little raw onion chopped very fine, and a little parsley, and pour over the whole a nice salad dressing; serve either warm or cold.

POTATO SALAD.

One pound mashed potato, one-quarter pound mashed beet; mix smooth and add two tablespoonfuls salad oil, same of vinegar, pepper, salt, and parsley chopped fine.

SALMON SALAD.

Put a can of salmon into boiling water and boil a quarter of an hour; remove from the can; drain off the oil; sprinkle with pepper and salt and a few whole cloves; cover with vinegar and let it stand twenty-four hours, and then take from the vinegar into a salad dish, and add a head of lettuce cut fine; over the whole pour a nice salad dressing; garnish with lettuce leaves and serve.

TOMATO SALAD.

Peel and cut into small pieces six large tomatoes; make a dressing of one tablespoonful of oil, one of vinegar, one-half teaspoonful of mustard, a little cayenne pepper, and salt; pour over the tomatoes; mix well and serve.

VEGETABLES.

TO BOIL ASPARAGUS.

Scrape the stems lightly to within two inches of the points; throw them into cold water for a few minutes; tie in bunches of equal size, cut the ends that they may be all of the same length, then throw into boiling water a little salted, and boil fast for twenty or twenty-five minutes, or until quite tender; have prepared a round of bread nicely toasted, which dip quickly into the boiling asparagus water, then dish the asparagus upon it, with the points meeting in the center; send rich melted butter to the table with it.

BAKED BEETS.

Wash and put into a pan; set into a moderate oven and bake slowly; when soft, remove the skin and dress to taste.

BEANS.

We must not forget beans which abound so in nourishment, but they must be thoroughly cooked; for bean soup they should be boiled about five hours; seasoned then with cream or butter, and with salt, they ought to be relished by everybody. However I may have seasoned this soup, my children always wish to add milk upon their plates. Baked beans must be either boiled until very soft before baking, or must be baked a long time—from three to six hours, if not previously very tender—with a good deal of liquor in the jar or pan. Those who use pork at all, usually put a piece of fat pork in the dish of beans prepared for baking, but some of us very much prefer a seasoning of cream or butter. Split-pea soup, or common unsplit dried peas, boiled five to six hours without meat, is very nutritious, and much liked by many; I season it with salt, and cream or milk, if I have it—the more the better—otherwise with butter.

BAKED BEANS.

Soak a pint and a half of dried beans over night; in the morning pour off the water, cover with fresh water and boil until they crack open, or are very tender; then put them with the water in which they were boiled into a deep earthen dish, adding a little salt, and if agreeable a tablespoonful of molasses; put on top of the dish one half pound of fat and lean pork or corned beef, which should be gashed or scored across the rind; bake four hours, and longer if convenient; it will be better for it, only bake slowly; keep nearly covered with water till two-thirds done, then allow it to dry away.

CARROTS STEWED.

Cut the carrots lengthways, and boil until soft; then slice very thin and put into a saucepan with two tablespoonfuls of butter and a cup of cream or milk; season, and stew a quarter of an hour.

CAULIFLOWER, WITH CHEESE.

Boil in salted water until tender; put them into a baking dish and pour over them a drawn butter sauce in which has been mixed a little grated cheese; sprinkle with bread crumbs, and place in a quick oven for ten minutes.

CABBAGE A-LA-CREME.

Boil and drain the cabbage; put into a saucepan, one cup of cream, two tablespoonfuls of butter, and thicken with a little flour, and season with salt and pepper, and then add the cabbage, and boil slowly five or ten minutes.

STUFFED CABBAGE.

Cut the heart out of a large cabbage; take cold chicken or any cold meat, and chop very fine and season highly and mix with the yolk of an egg; fill the cabbage with this stuffing, and then tie it firmly in a cloth, and boil an hour and a half or two hours.

EGG PLANT—BAKED.

Boil until soft, and scoop out all the inside; mash fine, and to every cupful add a tablespoonful of cracker crumbs, a teaspoonful of butter, and pepper and salt to taste; put into a dish for the table; beat an egg very light, and spread a part over the top of the dish. then sprinkle with rolled cracker, and lastly spread with remainder of the egg, and set into the oven to brown.

EGG PLANT.

Put into water and boil until soft, then cut in two and scoop out all the inside; season; take a tablespoonful at a time, dip in egg and bread crumbs, and fry in hot lard.

GREENS.

This is the simplest of dishes, yet it is not always a well served one. Greens should be properly boiled; the water should be soft, and a tablespoonful of salt added to a large-sized pot of it, which which should be boiling hot when the greens are thrown in; it should be kept boiling until they are done, which can be told by their sinking to the bottom of the pot, and then they should be skimmed out as quickly as possible into a colander so that all the water will run out; press them with a small plate, and then turn upon a platter, add a large piece of butter, and cut up fine. Serve smoking hot.

LIMA BEANS.

They should be gathered young; shell them, lay them in a pan of cold water, and then boil them about two hours, till they are quite soft; drain well, and add to them some butter.

MACARONI.

Boil macaroni until tender; butter the bottom of a pudding dish, and put in a layer of the macaroni, then a layer of grated cheese; season with butter, pepper and salt; then another layer of macaroni, and so on, finishing with a layer of cheese; cover with milk and bake forty minutes.

PARSNIP FRITTERS.

Boil in salted water until very tender; then mash, seasoning with a little butter, pepper and salt, add a little flour and one or two eggs, well beaten; make into small balls or cakes and fry in hot lard.

POTATO CAKES.

Grate raw potatoes; season; add flour and well-beaten eggs; make into cakes and fry.

BAKED POTATOES.

Slice them and put into cold water for a time before using; then put into a baking dish, with seasoning and half pint of milk; bake slowly, and when done lay a piece of butter on the top.

POTATO-CHEESE PUFFS.

Take some grated cheese, some cold mashed potato, and a beaten egg, with a little butter; mix well, adding salt and pepper; put into patty-pans, and bake in a quick oven. Serve hot.

POTATO PUFF.

Beat a pint of mashed potatoes; butter the size of egg, melted, until very light; then add half cup of cream and two eggs beaten separately; beat well, and pile irregularly in a dish, and bake quickly.

POTATOES A LA DELMONICO.

Cut the potatoes with a vegetable cutter into small balls about the size of a marble; put them into a stew-pan with plenty of butter and a good sprinkling of salt; keep the saucepan covered, and shake occasionally until they are quite done, which will be in about an hour.

FRIED POTATOES WITH EGGS.

Slice cold boiled potatoes and fry in good butter until brown; beat up one or two eggs and stir into them just as you dish them for the table; do not leave them a moment on the fire after the eggs are in, for if they harden they are not half so nice; one egg is enough for three or four persons, unless they are very fond of potatoes; if they are, have plenty and put in two.

STEWED MUSHROOMS.

Wash them, cut off the ends of the stalks and peel them; put them in a stew-pan without any water, and season with salt and pepper; add two ounces of butter rolled in two teaspoonfuls of flour to every pint of mushrooms; cover them closely and let them simmer slowly until they are soft.

TOMATO TOAST.

Rub tomatoes through the colander, and cook to taste· toast three slices of bread, butter and lay upon a hot dish; just before serving add a cup of cream or milk to the tomatoes and pour over the toast.

STUFFED TOMATOES.

Select large tomatoes of even size and scoop out a small place in the top and fill with a stuffing made as follows: Fry a small onion chopped fine in a tablespoonful of butter; when nearly done add some bread crumbs, moistened with a iittle milk or water, and seasoned with pepper and salt; put a little bit of butter on each and then bake. Another dressing is made as follows: Chop very fine cold meat or fowl of any kind with a very small piece of bacon added; fry an onion chopped fine in a tablespoonful of butter, and when nearly done add the meat, some bread crumbs, pepper and salt; cook a minute; mix well; add the yolk of an egg, and fill the tomatoes; place in a baking dish; sprinkle bread crumbs over them with some small bits of butter, and bake. Use either as a garnish or as a dish by itself.

AN EXCELLENT DISH.

Place alternate layers of tomatoes, sliced onions and bread and butter in a pudding dish and bake.

BREAD, BISCUITS, ETC.

BREAD, BISCUIT, ETC.

In selecting flour first look to the color. If it is white, with a yellowish straw-color tint, buy it. If it is white, with a bluish cast, or with black specks in it, refuse it. Next examine its adhesiveness — wet and knead a little of it between your fingers; if it works soft and sticky, it is poor. Then throw a little lump of dried flour against a smooth surface; if it falls like powder, it is bad. Lastly, squeeze some of the flour tightly in your hand: if it retains the shape given by the pressure, that too is a good sign. It is safe to buy flour that will stand all these tests.

Three things are indispensable to success in bread making: good flour, good yeast, and watchful care; a fourth might be added: experience.

In Winter, always warm the flour for bread, and keep the sponge near the stove, where it will not get chilled.

Bread should be put into a rather hot oven. An hour is the time usually allowed for baking.

Rolls and biscuit should bake quickly. To make them a nice color, rub them over with warm water just before putting them into the oven; to glaze them, brush lightly with milk and sugar.

Baking-powder and soda biscuit should be made as rapidly as possible, laid into hot pans and put in a quick oven.

Gem pans should be heated and well greased.

Fritters should be made quickly and beaten very thoroughly.

Pancakes should be well beaten, the eggs separately, the whites to a stiff froth and added the last thing.

HOP YEAST.

Six potatoes boiled in a gallon of water with a handful of hops tied in a bag; put in a jar one-half cup of flour, and when the potatoes are done, pour the water over it, adding the potatoes when mashed; when lukewarm, add a cup of yeast, and when cold a half cup of sugar, one-fourth cup of salt, and a tablespoonful of ginger.

POTATO YEAST.

Take half a dozen medium-sized potatoes, boil and mash fine, and two cups of flour, a good tablespoonful ginger, one of salt, one-half cup white sugar; add two cups of boiling water, and beat until smooth; when lukewarm, add a cup of yeast or two yeast cakes.

VIENNA BREAD.

The following is the recipe by which the Vienna bread was made that became so famous on the Centennial grounds: Sift in a tin pan four pounds of flour; bank up against the sides; pour in one quart of milk and water, and mix into it enough flour to form a thin batter; then quickly and lightly add one pint of milk, in which is dissolved one ounce of salt and one and three-quarter ounces of yeast; leave the remainder of the flour against the sides of the pan; cover the pan with a cloth, and set in a place free from draught for three-quarters of an hour; then mix in the rest of the flour until the dough will leave the bottom and sides of the pan, and let it stand two and a half hours; finally, divide the mass into one-pound pieces, to be cut in turn into twelve parts each; this gives square pieces about three and a half inches thick, each corner of which is taken up and folded over to the center, and then the cases are turned over on a dough-board to rise for half an hour, when they are put in a hot oven that bakes them in ten minutes.

BREAD.

The first thing is the yeast, which is made with hops, a small handful boiled and stirred into flour with a little salt, and sometimes a little ginger and brown sugar. To "set" the sponge, the flour is sifted carefully, and into the center is poured the yeast thoroughly mixed with water and salt, and about a peck of finely mashed potatoes is needed for a baking of a dozen loaves of medium size. This mixture is made thoroughly fine, and the ingredients when mixed (about new-milk warm in summer, and a little warmer in colder weather) poured slowly upon the flour, and made into a fine batter. It is at night, which is our plan; the first thing in the morning, it is again worked and set to rise, before breakfast, so that by dinner time our large baking is finished. The potatoes, without a doubt, keep the bread moist, are a healthful addition, and where cheap, effect a saving in flour of some importance.

STEAMED BROWN BREAD.

One cup of molasses, two and a half cups of sour milk, one teaspoonful of soda dissolved in a teaspoonful of warm water, two cups of Graham flour, one cup corn meal, teaspoonful of salt; steam three hours, and then set a few minutes in the oven.

BROWN BREAD.

Take two cups of rye meal, two cups of Indian meal, and one-half a cup of flour; salt, and a teaspoonful of saleratus should be added to this; it can be mixed with water, but is nicer when sour milk is used; it must be made soft enough to run; bake slow and long.

BROWN BREAD.

Four cups sour milk, four cups corn meal, two cups rye meal, one-half cup New Orleans molasses, soda to sweeten milk; bake it in a deep dish two hours.

BISCUITS.

Into a quart of sifted flour put two heaping teaspoonfuls of baking powder and a pinch of salt; mix together while dry; then rub into it a piece of lard a little larger than an egg; mix with cold sweet milk; roll thin; cut with a tin cutter, and bake a light brown in a hot oven; send to the table immediately.

CORN BREAD.

Two cups of Indian, one cup wheat,
One cup sour milk, one cup sweet,
One good egg that well you beat,
Half a cup molasses, too,
Half cup sugar add thereto,
With one spoon of butter new,
Salt and soda each a spoon;
Mix up quickly and bake it soon;
Then you'll have corn bread complete,
Best of all corn bread you meet.
It will make your boy's eyes shine
If he's like that boy of mine.
If you have a dozen boys
To increase your household joys,
Double then this rule I should,
And you'll have two corn cakes good.
When you've nothing nice for tea,
This the very thing will be;
All the men that I have seen
Say it is of all cakes queen—
Good enough for any king
That a husband home can bring;
Warming up the human stove,
Cheering up the hearts you love;
And only Tyndall can explain
The links between corn bread and brain.
Get a husband what he likes.
And save a hundred household strikes.

CORN MEAL GEMS.

To two cups of boiling milk add two cups of corn meal, salt, two tablespoonfuls of sugar, and butter, size of a hickory nut; mix well and leave until cool; then add three eggs, beaten very light; bake in gem-pans.

FRIED CORN BREAD.

Take pieces of cold corn bread and crumble them up fine; put them in a saucepan, pouring in a little hot water, just to moisten; add butter, pepper, and salt; mix and warm up. This makes a nice dish for lunch, and is a good way to save pieces of corn bread left.

FRENCH TOAST.

Take three eggs, beat well, and add one-half teacupful of milk; dip into this mixture slices of bread, and fry them in butter till slightly browned; serve piping hot.

FRENCH TOAST.

For a family of five, take five slices of bread (the longer the bread has been baked the better), and have ready a bowl of water, into which a pinch of salt has been dropped; take a piece of butter the size of a walnut, and thoroughly grease the bottom of a frying-pan; then beat five eggs to a froth; dip each slice of bread into the water, then into the egg, and place it flat on the bottom of the frying-pan; pour over the bread the remaining egg which was left in the bowl; set the frying-pan over the fire, carefully turning the bread over when it becomes a light brown; pepper and salt to taste, and rest assured that as often as it is brought on the table, just so often will your dinner be praised.

GRAHAM MUFFINS.

Set the iron gem-pans on the stove to heat; beat one egg light in a basin; add one teacupful sour milk and two tablespoonfuls sugar; stir well together; add a mere pinch of salt; stir in Graham flour to make a rather stiff batter; mix thoroughly, with the addition of one tablespoonful melted butter; and, lastly, stir in one-third teaspoonful soda dissolved in a teaspoonful of hot water; the latter, when ready to drop into the well-heated and greased gem-pans, should be so thick that it will not run from the spoon, but just drop nicely. This will make one dozen excellent gems.

LIZZIE'S CREAM MUFFINS.

One pint of milk, one pint of flour, three eggs (yolks and whites beaten separately), a little salt, one teaspoonful melted butter; put in gem-pans, and bake in a pretty hot oven twenty minutes. If made and baked right, these can not be excelled.

PARKER HOUSE ROLLS.

One quart of flour, two tablespoonfuls of sugar, two tablespoonfuls of butter rubbed into the flour, one-half cup of yeast, one pint of warm milk; stir this up at night, and put it to rise; in the morning stir in flour enough to have it knead without sticking, and then put it back in the same dish to rise again, and when it is risen light and nice, make it out into rolls; put them in the tin you wish to bake them in, and let them be in a moderately warm place until tea-time; then, if they are not risen enough, put them near the stove a few minutes until they do rise, then bake in a quick oven.

ROLLS.

Boil six potatoes in two quarts of water, and when done pour and press the whole through the colander; when cool, but not cold, add flour to make a thick batter; add half a cup of yeast or one-half cake compressed yeast, and set to rise; when light, add half a cup of lard and butter mixed, a tablespoonful of sugar, teaspoonful of salt, and flour to make a soft dough; knead well and set again to rise; when light, knead down again, and repeat three or four times; an hour before they are needed, cut in small pieces, roll out, spread with melted butter, and fold over, laying them in a pan so that they will not touch each other; set them in a warm place, and when light bake quickly. Or, make into oblong rolls without spreading and folding, and just before putting them into the oven, gash deeply across the top with a sharp knife.

RUSK.

Take four cups of dough, a cup of sugar, half a cup of melted butter, and three eggs; mix and add flour as needed; let it rise; when light, knead well and make into biscuit, and set to rise again; add a few currants, if desired, when light; glaze the tops with sugar and water; sift over some dry sugar, and bake.

POP-OVERS.

One pint sifted flour, one and one-half teaspoonfuls of baking powder, one tablespoonful sugar, one-half teaspoonful of salt, large teaspoonful melted butter, and, lastly, two eggs, beaten very light; bake in gem-pans.

DELICIOUS RICE WAFFLES.

Take one quart of sweet milk, two coffeecups of boiled rice, and three-quarters of a cup of wheat flour; warm the milk; stir in the above named articles; add half a teacup of home-made yeast, two tablespoonfuls of distillery yeast, and half a teaspoonful of salt; make at twelve o'clock, to use for tea at six; set in a warm place; when ready to cook, add two eggs well beaten· bake in waffle irons.

SNOW BALLS.

One cup sugar, one-half cup butter, whites of five eggs, flour to make a batter, and bake in small tins, or gem-pans.

SALLY LUNN.

Rub into a quart of flour two teaspoonfuls of baking powder; beat together nearly half a cup of butter and two tablespoonfuls of sugar; put into the flour and mix with a pint of milk; then add two eggs, beaten light.

FRITTERS.

Two eggs, two teaspoonfuls sour milk, one teaspoonful soda, four tablespoonfuls butter, and flour to make a stiff batter; fry in hot lard, and serve with sweet sauce.

FRITTERS.

Take three eggs to each pint of rich sweet milk. a pinch of salt, and flour to make a batter stiff enough to drop from a spoon into boiling lard. Or, use a teacupful of newly fallen snow, instead of the eggs, and fry immediately.

FRITTER BATTER.

Two cups of flour (sifted), teaspoonful of baking powder, salt, and two or three eggs, beaten separately; to this batter add any fruit desired, cut in small pieces; drop by spoonfuls into boiling-hot lard: drain in a colander, and dust over with fine sugar, and serve quickly.

HOMINY FRITTERS.

To one cup cold boiled hominy add one-half cup of milk, and when well mixed, add one cup flour, one or two eggs, a saltspoonful of salt, and one teaspoonful baking powder, stirred in last in a little of the flour; have plenty of boiling lard in a frying-pan, enough to float the fritters; drop in from a spoon; fry till a good brown color. If these direction are faithfully followed, we can promise you some fritters that will delight all who partake of them.

BUCKWHEAT CAKES.

Take warm water and thicken it with flour, to which add a tablespoonful of molasses, to make them brown well. Brewers' yeast is best, but it can not generally be obtained except in large towns. In the morning add a little soda. If the batter is of the right consistence, and the cakes baked quickly and eaten direct from the griddle, they will be quite different from the tough, heavy things too often stacked up before the fire.

BREAD PANCAKES.

Soak the bread and drain; to two cups of bread add one of flour, milk enough to make a thin batter, two teaspoonfuls baking powder, and one egg, beaten light.

CORN MEAL PANCAKES.

Take two cups of Indian meal and a teaspoonful of salt; pour over it boiling water to make a batter; stand until cool, and then add the yolks of three eggs beaten, flour to make the proper consistency, one and a half teaspoonfuls baking powder; just before baking, add the whites, beaten stiff.

RICE PANCAKES.

One-half cup of cold boiled rice, mixed with one pint of milk and the yolks of three eggs, and flour (in which has been mixed a good teaspoonful of baking powder and a little salt) to make a batter; bake on the griddle, and while hot, spread with jelly or jam; roll up, trim, and sprinkle over with sugar; must be eaten hot.

TOMATO PANCAKES.

Make a batter with one cup of flour, two teaspoonfuls sugar, salt, teaspoonful baking powder, and two cups of milk, adding last three eggs, beaten light; slice large tomatoes, season, cover with the batter, and bake on a griddle.

YEAST WAFFLES.

One quart of flour mixed with a pint of warm milk; add one-half cup of yeast, salt, two eggs (well beaten), and piece of butter, size of an egg, melted; when light, bake.

WAFFLES.

Rub a large teaspoonful of baking powder and the same quantity of butter into a pint of flour; one-half teaspoonful of salt; beat the yolks of two eggs very light, and mix with a coffeecupful of milk, and add to the flour; lastly, the whites of the eggs, beaten to a stiff froth.

EGG WAFFLES.

One pint of milk, one-half cup of melted butter, and flour to make a soft batter, four eggs, beaten separately; beat all thoroughly, and add two teaspoonfuls of baking powder.

HOW TO COOK OATMEAL.

Oatmeal is seldom cooked sufficiently. For the coarser oatmeals (which are by far the best for mush) measure five or six parts water (preferably soft)—yes, measure it, and then you will have it alike every time, and not be at the trouble of watching it to see if it is of right consistency and adding more meal. As soon as the water boils, pour in one part meal. These coarse meals do not require stirring up. Let it boil up smartly until it sets, or is evenly diffused through the water; then set it back where it will not boil so fast, and after half an hour place it where it will hardly simmer. Let it cook an hour at least, and two hours, if possible. If the time is limited, put it to soak beforehand, and stir it when heating up. After that it requires no stirring. The sliminess often complained of is due to the constant stirring which some cooks practice. The surest way to avoid scorching is to cook it in a double kettle, or in a tin dish set into a kettle of boiling water; then all the attention it requires is to keep water in the kettle beneath, and to see that it boils. Disturb as little as possible when dishing, and allow it to stand a few minutes before serving. With the Scotch and other fine oatmeals the process is much the same, only they require much stirring while setting, and the proportion of meal is much greater after that. It is particularly important not to stir them until served. The time required to cook them is less, but an hour is none too much to get the best results from the Scotch or Canadian, as it is sometimes called. But no amount of cooking will make them equal to the coarser kinds in delicacy of flavor. A coffeecup of oatmeal will suffice for five or six persons as the main dish for breakfast.

OATMEAL MUSH IMPROVED.

Much better than the old way of stirring the oatmeal into boiling water, is the new way of cooking it in a farina kettle. If no farina kettle or steam-cooker is at hand, one may always be improvised in this way: Set a stone jar or a tin pail containing the food to be cooked, into a kettle of water, putting a couple of sticks under the jar to keep it from coming in contact with the bottom of the kettle.

PASTRY.

For pastry use the best of material.

In warm weather keep the paste in the refrigerator until wanted, and bake in a hot oven.

A well beaten egg rubbed with a bit of cloth over the lower crust of pies will prevent the juice from soaking through it.

Puff paste should always be made of sweet, solid butter.

The juice of fruit pies, if thickened with a little corn-starch, will not "*boil* over."

PUFF PASTE.

Take one pound of sifted flour, on which sprinkle a very little sugar; take the yolks of one or two eggs, and beat into them a little ice-water, and pour gently into the center of the flour, and work into a firm paste, adding water as it is necessary; divide three-quarters of a pound or a pound of firm, solid butter, as you prefer, into three parts; roll out the paste, and spread one part of the butter on half of the paste; fold the other half over, and roll out again, repeating the process until the butter is all rolled in; then set the paste on the ice for fifteen or twenty minutes, after which roll out again three times, each time rolling it the opposite direction; then put on the ice again until cold, when it is ready for use. It will keep several days in a refrigerator, but should not freeze.

APPLE TARTS.

Pare, quarter, core, and boil in a half teacupful of water until very soft, ten large tart apples; beat till very smooth, then add the yolks of six eggs or three whole eggs, juice and grated rind of two lemons, half cup butter, one and a half cups sugar, or more if not sweet enough; beat all thoroughly; line little tart-tins with puff paste, and fill with the mixture; bake five minutes in a hot oven.

SLICED APPLE PIE.

Line pie-pan with crust, sprinkle with sugar, fill with tart apples sliced very thin, sprinkle sugar and a very little cinnamon over them, and add a few small bits of butter and a tablespoonful water; dredge in flour, cover with the top crust, and bake half to three-quarters of an hour; allow four or five tablespoonfuls sugar to one pie. Or, line pans with crust, fill with sliced apples, put on top crust, and bake; take off top crust, put in sugar, bits of butter, and seasoning; replace crust, and serve warm. It is delicious with sweetened cream.

APPLE CUSTARD PIE.

Stew sour apples until soft, and press through a colander; use the yolks of three eggs, butter, size of an egg, with sugar and seasoning to taste, for each pie; spread whites over the top when baked

COCOA-NUT PIE.

One and one-half cups sugar, one and one-half cups milk, three eggs, one tablespoonful butter, the rind of lemon, one cocoa-nut finely grated; the crust should be the same as for custard pie.

RIPE CURRANT PIE.

One cup mashed ripe currants, one of sugar, two tablespoonfuls water, one of flour beaten with the yolks of two eggs; bake, frost the top with the beaten whites of the eggs and two tablespoonfuls powdered sugar, and brown in oven.

GREEN CURRANT PIE.

Line an inch pie-dish with a good pie-crust; sprinkle over the bottom two heaping tablespoonfuls sugar and two of flour (or one of corn starch), mixed; then pour in one pint green currants, washed clean, and two tablespoonfuls currant jelly; sprinkle with four heaping tablespoonfuls sugar, and add two tablespoonfuls cold water; cover and bake fifteen or twenty minutes.

HURRY PIE.

Take light bread, cut slices one inch thick and as large as you wish; cut off the crust; put the slices in a plate, and spread a layer of fruit, either preserved or stewed, over them; then put a few spoonfuls of cream over, and flavor as you choose. It is nice and handy for farmers' wives.

LEMON PIE.

Two lemons, half cup sugar, yolks of four eggs, one quart milk, two-thirds cup of flour; whites, beaten, put over the top when pie is done.

LEMON PIE.

Grated rind and juice of one lemon, to which add nearly a cup of sugar and piece of butter, half the size of an egg; into one cup of boiling water stir one tablespoonful corn starch, beaten with the yolks of two eggs; bake with an under crust, and when done, spread over the top the whites, beaten stiff, with a little powdered sugar, and return to the oven to brown.

GOOD PIE-CRUST FOR DYSPEPTICS.

Equal parts corn meal, Graham flour, and white flour; wet up with sweet cream, and add a little salt; bake in a hot oven.

MOTHER'S LEMON PIE.

The grated rind and juice of three lemons, three tablespoonfuls sugar, three tablespoonfuls flour, three eggs, one pint of syrup; mix well; make paste as for any pie, pour the above mixture in, and cover with a top crust. This is enough for *three* pies. Excellent.

ORANGE PIE.

Beat to a cream one-half cup sugar with a tablespoonful of butter, and add the beaten yolks of four eggs, the grated rind and juice of two oranges, and then the whites of the eggs, beaten stiff; bake with one crust.

ORANGE SHORT-CAKE.

One quart flour, two tablespoons butter, two teaspoons baking powder thoroughly mixed with the flour; mix (not very stiff) with cold water, work as little as possible, bake, split open, and lay sliced oranges between; cut in squares and serve with pudding sauce.

PINEAPPLE PIE.

Grate a pineapple; cream half its weight of butter with its weight of sugar, and add the yolks of four eggs, beaten light; then add a cup of cream; bake with an under crust, with the beaten whites of the eggs on top.

SUMMER MINCE PIES.

One cup raisins, chopped fine, one nutmeg, two cups water, tablespoonful cinnamon, two cups sugar, butter the size of an egg, one-half cup of vinegar, eight crackers rolled fine; cook well together before baking.

PUMPKIN PIE.

A small pumpkin baked, scoop out the pulp and add two quarts of milk, sugar to taste, one-half cup molasses, tablespoonful of salt, and ginger and cinnamon to taste.

RHUBARB PIE.

Stew rhubarb; add the grated rind and juice of a lemon, the well beaten yolks of two eggs, and sweeten with white sugar; line pie tins with a good crust and fill with the rhubarb; bake until the crust is of a delicious brown; beat the whites to a stiff froth — it will be necessary to add three tablespoonfuls of powdered sugar; flavor with vanilla, and spread over the tops of the pies; return to the oven until of a light brown; the eggs and lemon given are enough for two pies.

STRAWBERRY SHORT-CAKE.

Make a biscuit paste, only using more shortening; roll thin and put a layer in the baking-pan, spread with a little melted butter, and dust with flour, and add another layer of crust, spread as before, and then another layer of crust, until all is used; bake in a quick oven, and when done, spread strawberries between the layers, turning the upper one crust side down, spreading with strawberries, and pour over all charlotte-russe or whipped cream.

Orange short-cake can be made by simply substituting sliced oranges for strawberries.

CHOCOLATE DROPS.

One cup of cream and two cups of powdered sugar; set into a vessel of boiling water, and boil until stiff; into another vessel of hot water set a half cup of grated chocolate, and let it melt; roll the sugar into balls, and dip into the chocolate, and then set away to cool.

LEMON TAFFY.

Two cups white sugar, one cup boiling water, one-quarter cup vinegar, one-half cup butter, flavor with lemon; pour in buttered plates to cool.

CHOCOLATE CARAMELS.

One-half pound chocolate, two pounds sugar, two tablespoonfuls vinegar, two teacups milk, one lump of butter, twice the size of an egg, six tablespoonfuls molasses; boil until it hardens in cold water.

PUDDINGS.

Beat the eggs separately.

If a mold is used for boiling, be sure to have it well greased.

A bag or cloth should be wrung out of hot water and well floured.

In boiling, always put the pudding into *boiling* water, enough to cover.

Boiled and steamed puddings require nearly twice as much time as baked.

APPLE DUMPLINGS.

Use good sized, rather tart apples, pare, and remove the cores; envelope each separately in puff paste and tie it in a piece of cloth; boil or steam for one hour; before serving, remove the cloths, cut a piece from each, and put in some sugar and fresh butter; replace the piece of paste, and sprinkle with powdered sugar; if preferred, they may be served with liquid sauce or sweetened cream.

APPLE ROLL.

One pound flour, one-fourth pound of butter; mix with sufficient water to make a not very stiff paste; pare and slice rather thick, some tart apples; roll out the paste as for pie-crust, and spread the sliced apples to cover it; sprinkle on a little flour, and roll up as tightly as possible without breaking the paste; cook it in a steamer, or wrap in a cloth and boil for an hour; serve by cutting across in thin slices, with sauce of butter and sugar.

BROWN-TOP PUDDING.

Take slices of any kind of rich cake without fruit, make a custard of four eggs, one quart of milk, sugar, and flavor to taste; pour over the cake, which will rise to the top; bake like custard.

BLACKBERRY PUDDING.

Put the berries into a preserving kettle and mash with sugar enough to make sweet; set over the fire, and when it begins to simmer, stir in very gradually two teaspoonfuls of flour to a quart of fruit; stir until well cooked, and eat either hot or cold with cream, raspberries may be used in the same way.

BATTER PUDDING.

Six eggs, six tablespoonfuls flour, one quart of milk, a little salt, and half a teaspoonful of soda, or a teaspoonful of baking powder; bake in a buttered pan for twenty minutes.

BAKED INDIAN PUDDING.

Into one quart of boiling milk stir a half pint of corn meal; when cool, add one-half cup of sugar, tablespoonful butter, one cup of raisins, and four eggs well beaten; mix well, and bake an hour and a half.

COTTAGE PUDDING.

Three cupfuls flour, or sufficient to make the batter; one tablespoonful butter, one cupful sugar, two eggs, one cupful milk, half a teaspoonful soda, one teaspoonful each of cream of tartar and salt; mix the cream of tartar with the flour, beat the whites of the eggs; put the butter, sugar, and yolks of the eggs together; then work in the milk, soda, and salt, adding gradually the flour and whites of the eggs; there should be flour enough to make a fairly stiff batter; butter a mold or dish, and bake; it may be turned out or served from the dish; to be eaten with any liquid sauce.

CHOCOLATE PUDDING.

Scald together one quart of milk and three ounces of grated chocolate, and set aside to cool; then add nearly a cup of sugar, and yolks of five eggs; bake, and when done, spread whites on top, beaten stiff with sugar, and brown.

CORN-STARCH PUDDING.

One quart of milk set into a kettle of boiling water; mix four ounces of corn starch, two ounces sugar, with a little cold milk; pour into the milk when boiling, and stir until thick; just before taking from the fire, add the whites of two eggs, beaten to a stiff froth, and flavor.

CRACKER PUDDING.

One quart of milk, three soda crackers, one egg, a small piece of butter, spice and raisins to taste; bake.

CHARLES' PUDDING.

One cup of sugar, one tablespoonful of melted butter, one cup sweet milk, one egg one and one-half teaspoonfuls baking powder; mix with one pint of flour; bake one-half hour, and eat hot with sweet sauce.

DYSPEPTICS' PUDDING.

Boil a cup of rice until done soft; then take two eggs, a cup of sugar, and one of milk, and stir all together and add to the rice; pare six good cooking apples, slice small and place in bottom of puding dish, and pour the rice custard over them; place in a moderate oven long enough to bake the apples. To be eaten warm, either with or without cream.

DELICIOUS PUDDING.

Two cups of fine bread crumbs, one and one-half cups white sugar, five eggs, one tablespoonful butter, one quart fresh milk, one-half cup jelly or jam; rub the butter and one cup of the sugar together; then add the beaten yolks of the eggs; beat all to a cream; then add the bread crumbs, which have previously been soaked in the milk; bake in a pudding dish (not filling it more than two-thirds full) until the custard is "set;" then draw it to the mouth of the oven, and spread over the jelly or jam; then cover this with a meringue made of the beaten whites and half a cup of sugar; put back in oven and allow it to remain until the meringue begins to color; to be eaten cold with cold cream. This is truly delicious.

INDIAN PUDDING.

Take two quarts of sweet milk, scald one of them, add fourteen tablespoonfuls (level full) of Indian meal, one teacupful of chopped sweet apple, either dried or green, and salt and molasses to taste; bake three hours.

AUNT KITTIE'S SUET PUDDING.

One cup molasses, one cup suet, one cup raisins, one cup milk, two teaspoonfuls baking powder; add flour till very stiff to beat with a spoon; put in a steaming-pan or floured bag, and steam *constantly* for three hours.

LEMON PUDDING.

One pint of white sugar, one-quarter of a pound of butter, three lemons, four wine glasses of water, the yolks of four eggs; cook down thick and pour over sponge cake sliced in a pan; beat the whites of four eggs with two tablespoonfuls of white sugar to each white of egg, and put over the top of the pudding; let it remain in the stove just long enough to become a light brown.

LEMON PUDDING.

Line a pudding dish with a nice pie paste; make a custard of a pint and a half of milk, yolks of two eggs, two tablespoonfuls of flour or corn starch, three-quarters of a cup of sugar, and the grated rind and juice of a lemon; pour in the dish and bake; when done, spread whites, beaten, over the top and brown.

POVERTY PUDDING.

Put a layer of apple sauce in a buttered pudding dish, then a layer of cracker or bread crumbs, sprinkled with bits of butter and seasoned with spice to taste, then a layer of sauce, and so on, the upper layer being of crumbs; lay bits of butter on the top and bake; eat with cream.

PLUM PUDDING.

Take half a pound of wheat flour, half a pound of raisins, stoned and chopped, and the same of currants, picked, washed and dried; use milk enough to stir easily with a spoon; add half a pound of suet, chopped fine, and four well beaten eggs and a large teaspoonful of mace, cinnamon and allspice; mix all well together, and boil it for two hours and a half in a cloth or tin; serve with butter and sugar, or wine sauce. Plum pudding, if cold, may be warmed in a pan with some of the sauce.

PINEAPPLE PUDDING.

Line a pudding dish with slices of cake; slice thin a pineapple and place a layer on the cake in the bottom of the dish; sprinkle with sugar, then more pineapple, and so on, until the dish is full; cover with slices of cake, and over the whole pour a cup of water; cover and bake slowly for nearly two hours.

QUEEN OF PUDDINGS.

One pint of bread crumbs, one quart milk, one cup sugar, butter size of an egg, yolks of four eggs; flavor with lemon and bake as custard; beat the whites of four eggs to a froth, mix with a cup of powdered sugar, and juice of a lemon; spread a layer of fruit jelly over the custard while hot; cover with the frosting, and bake until slightly brown. To be eaten with cold cream, or warm, with any sauce that may be preferred.

RYE MINUTE PUDDING.

Heat milk to the boiling point, salt to taste, and stir in gradually rye flour to make a thick mush; cook about fifteen minutes, and eat with sugar and cream.

ROLEY-POLEY.

Make a good biscuit dough, and roll about three-quarters of an inch thick, and spread with berries, preserves, or slices of apple; roll up and tie in a cloth; boil or steam an hour and a half.

SNOW PUDDING.

One-half box gelatine soaked ten or fifteen minutes in four tablespoonfuls of cold water; then add a pint of boiling water, the juice of two lemons, and one cup of sugar; strain it and set away to cool; when cool—not stiff—add the well beaten whites of three eggs, mix thoroughly and pour into a mold and cool.

SUET PUDDING.

One cup of suet chopped fine, one cup raisins, one cup currants, one cup molasses, one cup milk, two and one-half cups flour, teaspoon baking powder, one-half teaspoonful cinnamon, nutmeg, and little candied lemon chopped; steam or boil from two to three hours.

MRS. ELLIS' ENGLISH PLUM PUDDING.

One pound of raisins, one pound of currants, half a pound of citron, one pound beef suet, ten eggs, one pound of sugar, one pint of bread crumbs soaked in milk, a little salt, a nutmeg or mace; flour added to make it stiff enough for the spoon to stand up straight; boil constantly five hours.

MOCK STRAWBERRIES.

Cut choice apples and ripe peaches — one apple to three peaches — into pieces about the size of a strawberry, place in alternate layers, and sprinkle the top thickly with sugar and pounded ice; let it stand two hours; mix thoroughly and set aside for an hour longer.

EXTRA-NICE DESSERT DISH.

Make a sponge cake, consisting of three eggs, one cup white sugar, one cup flour, two teaspoonfuls baking powder, and three tablespoonfuls boiling water; this will make three cakes on round tins, sufficient for a dessert for eight; then make a boiled custard, consisting of one quart of milk, two large eggs, and three tablespoonfuls of white sugar; pour it over the cake; take one-half pint of thick cream, and whip it to a stiff froth; sweeten and season to suit the taste, and spread it smoothly over the whole; let it cool thoroughly by setting it on ice or otherwise.

HEN'S NEST.

Make blanc mange; pour in egg shells, and set to cool; when cold, break the egg shells, place in a glass dish, cut strips of lemon peel, let them boil in a syrup of sugar and water till they are tender, and sprinkle them over the egg shapes, and make a custard and pour over all.

GOOSEBERRY CREAM.

Take a quart of gooseberries, and boil them very quick in enough water to cover them; stir in half an ounce of good butter, and when they become soft, pulp them through a sieve; sweeten the pulp while it is hot, and then beat it up with the yolks of four eggs; serve in a dish or glass cup.

PUDDING SAUCE.

Mix together the yolks of four eggs, four tablespoonfuls of sugar, one tablespoonful of flour, and two cups of milk; set on the fire and stir constantly until thick; flavor to taste.

PUDDING SAUCE.

Beat one cup of butter to a cream, then stir in a large cup of brown sugar, and the yolk of an egg; simmer slowly a few minutes, stirring constantly; flavor to taste.

LIQUID SAUCE FOR PUDDINGS.

One cup of sugar and one-third cup of butter rubbed to a cream; then stir in the well-beaten white of one egg; flavor with lemon or nutmeg; add one cup of boiling water, and mix just before bringing to the table.

CRACKED WHEAT.

This excellent dish is often spoiled by very good cooks who think they must stir it all the time to keep it from burning. Too much stirring makes it like paste; putting in more water when nearly done has the same effect. One-third of wheat by measure, to two-thirds of water, soft if you have it, will make it about right. The water should be cold when the wheat is put in; it should cook slowly and be covered closely. In this way scarcely any stirring will be found necessary. There is a deliciousness in this dish when cooked as above, which is never found if stirred while cooking. The same may be said of oatmeal, only the latter should be quickly stirred into *boiling* water; cover closely, and let cook for about twenty minutes. Wheat may be cooked about the same time, although it bears cooking longer.

STRAWBERRY SAUCE.

Beat a coffee cup of sugar and piece of butter size of an egg to a cream, and add two cups of strawberries, mashed, and the beaten white of an egg. A nice sauce can be made of raspberries, cherries, and other fruits as above, or by simply taking the juice, sweetening it and thickening with a little corn starch.

FOAM SAUCE.

One teacupful of sugar, two-thirds of a cup of butter, one teaspoonful of flour, beat smooth, place over the fire and stir in three gills of boiling water. A little lemon, vanilla, or orange adds much to the sauce. To be eaten with sponge cake or puddings.

LEMON SAUCE.

Beat two tablespoonfuls of butter and nearly a pound of sugar until light; add the juice and part of the rind of two lemons and two eggs; beat well and stir into it two cups of boiling water, and boil a few moments.

CREAM PUDDING SAUCE.

Beat half pound of fine sugar and butter the size of an egg until light, and then add about half a cup of cream; stir in it a half cup of boiling water, and boil; flavor to taste just before sending to the table.

COCOA SAUCE.

Half pound of sugar and two ounces of butter beaten until light; tablespoon of flour, milk of a cocoa-nut, and a tablespoonful of the nut grated; boil only enough to cook the flour.

APPLE TRIFLE.

Scald as many apples as, when pulped, will cover the dish you design to use, to the depth of two or three inches; before you place them in the dish add to them the rind of half a lemon grated fine, and sugar to taste; mix half a pint of cream and the yolk of an egg; scald it over the fire, keeping it stirring, and do not let it boil; add a litttle sugar, and let it stand till cold, then lay it over the apples, and finish with the cream whip.

APPLE CREAM.

Six apples stewed and mashed to pulp; when the apples are cold add six eggs, beaten very light, and five tablespoonfuls of sugar; whisk until stiff, and serve with sweetened cream flavored to taste.

APPLE FLOATING ISLAND.

Stew eight or nine apples; when soft pass through a colander, and season to taste with sugar and spice; beat to a froth the whites of five eggs and mix with the apples, adding a little rose water; sweeten some cream, and place the mixture upon it.

CHARLOTTE RUSSE.

Boil one ounce of gelatine in one pint of milk; beat four eggs and nearly a cup of sugar together until light, and pour over them the gelatine and milk; whip a pint of cream, which must be very cold, to a stiff froth, and add the above mixture; flavor with vanilla; line a mold or dish with thin slices of sponge-cake or lady-fingers, and pour in the mixture and set on the ice.

CHARLOTTE RUSSE.

One ounce of gelatine dissolved in a pint of boiling milk; put into a pint of cream a cup and half of sugar and vanilla to flavor, and whip to a froth; mix with the gelatine, adding the whites of the eggs beaten light; pour into a mold or dish lined with sponge-cake, and set on the ice until needed.

DRIED PEACH SAUCE.

Pick over and wash thoroughly; cover with hot water and leave all night; stew until very soft and when done pass through a colander; sweeten to taste, and then boil up once.

ORANGE FLOAT.

Put one quart of water, one cup of sugar, and pulp and juice of two lemons on the fire; when boiling thicken with four tablespoonfuls of corn starch, and boil ten or twelve minutes, stirring constantly; when cold pour it over some peeled and sliced oranges, and spread the beaten whites of two eggs, sweetened and flavored with a few drops of lemon juice.

RASPBERRY BLANC-MANGE.

Stew fresh raspberries; strain off the juice, and sweeten to taste; put over the fire, and when it boils stir in corn starch wet in cold water, allowing two tablespoonfuls to a pint of juice; stir until cooked, and pour into molds to cool. Strawberries and cherries are very nice. Eat with sweetened cream or boiled custard.

CHOCOLATE ICE CREAM.

Scald a pint of new milk and add gradually a cup and a half of sugar, two beaten eggs and two-thirds a cup of grated chocolate rubbed smooth in a little milk; beat, and set over the fire until thick, stirring continually: take off and add tablespoonful of dissolved gelatine; when cold put in the freezer; when it begins to set add two cups of cream, and two cups of cream whipped to a froth.

LEMON CUSTARD.

Beat one pound of sugar and quarter of a pound butter together until light, add four eggs also beaten light, and two rolled crackers, one cup of milk and the grated rind and juice of lemon.

LEMON ICE CREAM.

Squeeze any quantity of lemons desired; make the juice thick with sugar; stir it into cream, allowing nearly three quarts to a dozen lemons, and freeze.

LEMON ICE.

One gallon of water and four pounds of sugar, well boiled and skimmed; when cold add the juice of a dozen lemons, and the sliced rind of eight, and let infuse an hour; strain into the freezer without pressing, and stir in lightly the well beaten whites of twelve eggs.

ORANGE ICE.

Boil a cup and a half of sugar in a quart of water, skimming when necessary; when cold add juice of half dozen oranges; steep the rinds in a little water, and strain into the rest; add the rind and juice of a lemon, and strain into the freezer and freeze like ice cream.

PEACHES AND CREAM FROZEN.

Peel and quarter the peaches; mix with sugar and cream; line a charlotte mold with some of the quarters and fill; freeze solid.

Line a mold with ice cream, and fill the center with berries or sliced fruit; cover with ice cream; cover closely and pack in ice for half an hour. The fruit must not be frozen.

CREAM TAPIOCA.

Soak a cup of tapioca all night in milk enough to cover; in the morning add nearly a cup of sugar and the yolks of three eggs beaten; put a quart of milk in a pail and set into a kettle of water on the fire; when the milk boils add the tapioca, and let it boil until thick; take from the fire; add flavor to taste, adding also the whites of the eggs beaten stiff.

PINEAPPLE PUDDING.

To the beaten yolks of five eggs add half a pound of grated pineapple and good cup full of fine sugar, little salt, and nearly a cup of boiled cream; set into a kettle of boiling water, and stir until it begins to thicken; set into an ice cream freezer, and when cold add a half pint of cream whipped; put into a mold until cold, and serve with cream.

SNOW BALLS.

Boil a cup of rice in water without breaking the grains; pare and core some good cooking apples; spread some of the rice on pudding cloths just large enough to cover an apple; set an apple in the center of the rice carefully, and boil or steam for an hour; when done serve with a nice lemon sauce.

LEMON CUSTARD.

Beat two cups of sugar and half a cup of butter until light, then add four well beaten eggs, two grated crackers, the grated rind and juice of two lemons and half a pint of milk.

RICE CHARLOTTE.

Boil one cup of rice in one quart of milk, with sugar and seasoning to taste; when soft set to cool, and then add a pint of whipped cream; put into a mold alternate layers of rice and peaches, either fresh or preserved, and set on the ice until stiff.

RICE CREAM.

Boil a cup of rice in sweet milk until soft, adding sugar and salt to taste; pour into cups, and when cool, turn out into a dish, scoop a little piece out the top of each and fill the space with jelly; beat a cup of cream until stiff, sweeten, and season, and pour over the rice.

LEMON JELLY.

Soak a half box of gelatine in a cup and a half of warm water; when the gelatine is dissolved add a cup of sugar, the juice of three lemons, and a cup and a half of boiling water; add the white of an egg, beaten light, and the shell, and let come to a boil; strain into a mold and set away to cool.

JELLIED GRAPES.

Take about one-half cup of tapioca, two cups of grapes, three tablespoonfuls of sugar, and a little more than a half cup of water; sprinkle the tapioca and grapes together in a pudding dish; pour over the water, cover closely, and bake very slowly for an hour and a half; eat warm with sauce, or cold with cream.

APPLE CUSTARD.

Stew until tender, in a very little water, a dozen apples; flavor with grated rind of a lemon; rub them through a sieve, and to three cups of the strained apple add nearly two cups of sugar; leave it until cold; beat five eggs very light, and stir alternately into one quart of rich milk with the apples; pour into a pudding dish and bake. To be eaten cold.

CAKES.

Use the best materials, and have everything ready before you begin mixing the materials. Always sift the flour, adding to it the baking powder and mixing well. If it is Summer weather lay the eggs in cold water for a few minutes, and beat yolks and whites separately, very thoroughly. Mix butter and sugar to a cream, then add sugar, then the yolks of the eggs, then the milk and flour alternately in small quantities, then the whites.

If fruit is used flour it well, and add the last thing.

Bake slowly at first.

Cookies, jumbles, ginger-snaps, etc., require a quick oven; if they become moist or soft by keeping, put again into the oven a few minutes.

ALMOND FROSTING.

Blanch some sweet almonds, and when cold pound in a mortar until pulverized: mix the whites of three eggs and three-fourths of a pint of powdered sugar; flavor with vanilla, and add the almonds.

GELATINE FROSTING.

Dissolve a tablespoonful of gelatine in half cup of boiling water and strain; thicken with powdered sugar and flavor.

HICKORY-NUT FROSTING.

Allow one cup of sugar to the white of one egg; beat until very light, and add the hickory-nut after chopping very fine.

APPLE CAKE.

The grated rind and juice of one lemon, one sour apple, pared and grated, and one cup of sugar, boiled together for five minutes, make a jelly, which is to be spread between the layers of the following cake, to make which take—One cup sugar, butter, the size of an egg, one cup flour, one teaspoonful baking powder; bake in four layers.

CITRON CAKE.

One cup butter, three of cups sugar, one cup of milk, three cups of flour, half cup of corn starch, two teaspoonfuls baking powder, one cup candied citron, and whites of twelve eggs.

CHOCOLATE CAKE.

One cup butter, three cups brown sugar, one cup milk, four cups of flour, yolks of seven eggs, two teaspoonfuls of baking powder, and cup of chocolate; bake in layers; make another cake with whites of the eggs, as given the preceding recipe, and put together with frosting in alternate layers.

CHOCOLATE CAKE.

Three-fourths cup butter, two cups sugar, one cup milk, two cups flour, one of corn starch, two teaspoonfuls baking powder, and whites of seven eggs; bake in a long shallow pan; take half cup milk, butter size of an egg, cup brown sugar, quarter pound chocolate; mix and boil until stiff, then add tablespoonful vanilla; spread on the cake, and set in the oven until dry.

CAKE WITHOUT EGGS.

One and a half cups of sugar, half cup of butter, one cup milk, three cups flour, two teaspoonfuls baking powder, one cup chopped raisins, well floured, and added the last thing before putting into the oven; spices to taste.

COFFEE-CAKES.

One pint warm milk, one coffeecup melted lard, one-half cup yeast; put in enough flour to make a stiff sponge, and set over night; in the morning add two coffeecups sugar, four eggs, one teaspoonful cinnamon; mold and set to rise again, after which roll one-half inch thick on a warm board; cut with small cutter, and fry; roll in pounded sugar, and place on separate plates till cool.

CREAM CAKE.

CAKE: Pour a cup of boiling water over a cup of butter, add immediately two cups of flour; stir until smooth, and set away to cool; when cold add five eggs, and stir until well mixed; add a very little soda; butter a pan; drop in the mixture, a table-spoonful in a place, and bake in a quick oven.

CREAM: One pint milk; when boiling add half cup of flour, half cup sugar and two eggs mixed; stir until thick as cream, and then flavor with lemon or vanilla. Remove the tops from the cakes; fill the hollows with the cream and then replace.

CREAM CAKE.

CAKE : One cup of white sugar, two eggs well beaten, one tablespoonful of butter, one-half cup of sweet milk, one-half teaspoonful of soda and one of cream of tartar, one and one-half cups of flour; add a little salt; beat thoroughly and bake quickly in five or six round tins.

CREAM : One and a half cups of sweet milk, one heaping tablespoonful of flour, rubbed smooth in the milk, one beaten egg, half a cup of white sugar; boil the whole together, stirring all the time until quite thick; when cool flavor with lemon or any extract preferred, and spread between each layer.

COOKIES.

Two cups sugar, one cup butter, one cup milk, three eggs, flour enough to make a soft dough, two teaspoonfuls baking powder; roll thin; sift over with sugar and bake.

MRS. CADWELL'S COOKIES.

One cup of butter, one cup of sugar, one cup of molasses, two eggs, two teaspoonfuls soda, two teaspoonfuls ginger, flour to mix soft and roll them.

COCOA-NUT COOKIES.

One cup of butter, two cups of sugar, two cups of grated or prepared cocoa-nut, two eggs, flour enough to make a stiff batter, and teaspoonful of soda; drop on buttered paper in pans.

DROP COOKIES.

Four and a half cups of flour, two and a half of sugar, one of milk, one of shortening (half butter and lard,) three eggs, two teaspoonfuls baking powder, a very little nutmeg, and a few caraway seeds; rub the sugar and shortening to a cream, beat the eggs till very light, and stir thoroughly after adding the other ingredients; drop on buttered tins, and bake quickly.

RAISED DOUGHNUTS.

One pint of new milk, four teaspoonfuls of sugar, one-half cup of yeast, and a little salt; stir thick with flour, and let it rise over night; in the morning add as little flour as will make the dough thick enough to roll out about an inch thick; cut in squares of an inch and a half; as you drop them into the hot fat, stretch them out longer, and fry them thoroughly. Lard and suet, in equal proportions, boiling hot, is said to be better for frying cakes than either alone.

DOUGHNUTS.

One cup of milk, one egg, one cup of sugar, two teaspoonfuls baking powder, half teaspoonful cinnamon, and flour enough to roll out.

FRIED CAKES.

One cup sweet milk, one egg, one handful of sugar, one tablespoonful of half lard and half butter, two teaspoonfuls baking powder, a pinch of salt; mix soft, roll out, and fry in hot lard. Very good.

FIG CAKE.

One cup butter, two and a half cups sugar, one cup of milk, six cups of flour, three teaspoonfuls baking powder, whites of sixteen eggs, one and a quarter pounds of figs, cut and floured—to be added last.

FRUIT CAKE, *PAR EXCELLENCE.*

One pound of flour, sifted *well*; one pound of sugar, sifted *well*; one pound of butter, two pounds of raisins, three pounds of currants, half pound of citron, half grated nutmeg, ten eggs, half teaspoonful of cinnamon, one goblet of equal parts brandy and milk. This makes a six quart pan of cake.

GINGERBREAD.

Two cups sugar, one cup butter, one cup molasses, five cups flour, three eggs, one cup sour milk, two tablespoonfuls ginger, one teaspoonful soda; mix quickly and bake.

SOFT GINGERBREAD.

Six cups of flour, one cup of butter, one cup of milk either sweet or sour, two cups of molasses, one cup of brown sugar, three eggs, one tablespoonful of ginger, one teaspoonful allspice, one teaspoonful cloves, one teaspoonful of cinnamon, one teaspoonful soda dissolved in the milk; this makes two large cakes. Half portion enough for a small family.

SPONGE GINGERBREAD.

Mix one cup of molasses, half cup of melted butter and tablespoonful of ginger; make them quite warm, and add teaspoonful soda, then add one cup of sour milk, two eggs beaten, and flour to make like pound cake.

HARD GINGERBREAD.

To one quart flour allow one pint of molasses, in which has been dissolved one dessertspoonful of soda; flavor with nothing but ginger; do not handle too much, and roll and cut in any shape desired.

GINGER-SNAPS.

One cup sugar, one of molasses, one of lard or butter, two eggs, one teaspoonful of ginger, one of cinnamon, one tablespoonful of soda, one of vinegar, a little salt; dissolve the soda in a little warm water; add the vinegar to the soda; let it foam well, then add to the dough; mix hard, roll thin; bake quick.

GINGER-SNAPS.

Boil together one pint of molasses, sorghum is excellent for this, one teacupful of shortening, some consider beef suet the "snappiest," a pinch of salt, a tablespoonful of ginger; let it really boil for about two minutes, then set aside to cool; when cool, add two level teaspoonfuls of soda, and beat all together thoroughly; add flour to make a dough as soft as you can roll out very thin; cut into shapes, and bake in a hot oven, not too hot, as they scorch very easily.

GINGER-SNAPS.

Two cups of molasses, one cup of brown sugar, one cup of butter or lard, one tablespoonful ginger, one teaspoonful of soda, dissolved in a very little hot water; mix very thick, and roll thin.

GINGER DROPS.

One cup lard, one cup molasses, one cup brown sugar, three eggs, tablespoonful ginger, one tablespoonful soda dissolved in a cup of boiling water, five cups of flour; drop in tablespoons on buttered paper in pans.

GINGER POUND CAKE, WITH FRUIT.

Three-fourths pound sugar, three-fourths pound butter, two pounds flour, six eggs, one quart molasses, one-half pound currants, one-fourth pound raisins, three tablespoonfuls ginger, one teaspoonful cloves, two teaspoonfuls cinnamon, three teaspoonfuls baking powder, three tablespoonfuls milk; mix all well, and bake one hour.

HONEY CAKE.

One cup of butter, two cups of honey, four eggs well beaten, one tablespoonful essence of lemon, half a cupful sour milk, one teaspoonful soda, flour enough to make it as stiff as can well be stirred; bake at once in a quick oven.

ICE CREAM CAKE.

Make a sponge cake as follows: four eggs beaten separately, one cup of sugar, one cup of flour, and one teaspoonful of baking powder; bake in layers, and let them get cold; take two cups of sweet cream, and beat until light; sweeten and flavor with vanilla; pour hot water over a pound of almonds to remove the skin, chop fine and then mix with the cream; spread thickly between the layers of cake.

JELLY ROLL.

Four eggs, one cup of sugar, one cup of flour, one teaspoonful baking powder, pinch of salt; spread thin on long tins; flavor the jelly and spread on while hot and roll up.

JUMBLES.

Three-fourths cup of butter, one an a half cups of sugar, three eggs, three tablespoonfuls of milk, flour to roll, and teaspoonful of baking powder; roll; sprinkle with granulated sugar, gently roll it in; cut out, with a hole in center, and bake.

PEACH CAKE.

Bake sponge cake in layers; cut peaches in very thin slices, and spread upon the cake; sweeten, flavor, and whip some sweet cream, and spread over each layer, and over the top.

PORCUPINE CAKE.

One large cup white sugar, one-half cup butter, one egg, one cup sweet milk, one and one-half teaspoonfuls baking powder, two cups flour; mix above ingredients together as usual, and bake; when the cake is cold, and just before serving, pour the following cream over it, after having stuck a teacupful of soft almonds over the top of it:

CREAM: Two eggs, one quart milk, one cup sugar, two tablespoonfuls corn starch, one-half teaspoonful vanilla; dissolve the starch in a little milk, add beaten eggs, sugar, and the rest of the milk, and cook as a custard.

PUFF CAKE.

Two cups of sugar, three eggs, three-fourths cup of butter, one cup of milk, three cups of flour, two spoonfuls baking powder; bake quickly in loaf.

POUND CAKE.

One pound granulated sugar and one pound flour, both thoroughly sifted; three-fourths pound butter (well washed), ten eggs; separate the eggs; beat sugar and butter to a smooth cream with the hand; add the beaten yolks; then add a little of both flour and white of eggs at a time, stirring briskly all the time until all is added; bake in a large pan, with cup or tube in center; a slow, steady fire is necessary.

RIBBON CAKE.

Two cups of sugar, half a cup of butter, three eggs, three-fourths cup of milk, flour to make the proper consistency, and a teaspoonful baking powder; take out one-third, and add to it a cup of raisins, one of currants, citron, spice, and tablespoonful of molasses; bake in layers, and put together with jelly while warm, having the fruit cake in the middle.

RIBBON FIG CAKE.

WHITE PART: Two cups of sugar, two-thirds cup of butter, beaten to a cream; add two-thirds of a cup of milk and three cups of flour, alternately, two teaspoonfuls of baking powder, and then the whites of eight eggs, beaten light; bake in layers.

GOLD PART: Beat a little more than half a cup of butter and a cup of sugar to a cream; add the yolks of seven eggs and one whole egg, well beaten, one-half cup of milk, and one and one-half cups of flour, mixed with one teaspoonful baking powder; season strongly with cinnamon and allspice.

Put half the gold cake into a pan, and lay on it halved figs closely; dust with a little flour, and then put on the rest of the cake, and bake; put the gold cake between the white cakes, using frosting between them, and cover with frosting.

SHORT CAKE.

Take one pound of sifted flour, quarter pound of butter, and half as much lard, very little salt, a pinch of soda, well dissolved in just vinegar enough to cover it; work all well together with ice-cold water enough to make a stiff dough; roll it into paste half an inch thick; cut it into cakes; pick the top with a fork, bake in a quick oven.

SPICE CAKE.

One cup of butter, two cups of sugar, one-half cup of milk, five eggs, two cups of flour, teaspoonful each of cinnamon and allspice, nutmeg, essence of lemon, three teaspoonfuls of baking powder.

SPICE CAKE.

One cup of butter, two cups of sugar, one cup of milk, the yolks of eight eggs, three cups of flour, three teaspoonfuls of baking powder, one tablespoonful each of cinnamon, nutmeg, cloves, and allspice.

SEED CAKES.

One cup of butter, two cups of sugar, one cup of milk, three eggs, two teaspoonfuls of caraway seeds, two teaspoonfuls cream of tartar, one teaspoonful of soda, and flour enough to roll them smooth. Half this recipe makes a good many.

WATERMELON CAKE.

WHITE PART: Two cups of pulverized sugar, two-thirds of a cup of butter, two-thirds of a cup of sweet milk, three cups of flour, whites of five eggs, one tablespoonful of baking powder.

RED PART: One cup of red sugar, one-third of a cup of butter, one-third of a cup of sweet milk, two cups of flour, one tablespoonful of baking powder, yolks of five eggs, half a pound of raisins.

Put the red part in the center of the pan, and the white part on the *outside*.

WEDDING CAKE.

One pound of fine sugar, one pound of butter, one-half pound of citron chopped fine, one pound of flour, one pound of currants, twelve eggs, one and one-quarter pounds of raisins seeded and chopped, one tablespoonful of cinnamon, two tablespoonfuls of nutmeg, two tablespoonfuls of cloves, wine-glass of best brandy; stir to a cream the butter and sugar; add the beaten yolks of the eggs, and stir all very well before putting in half the flour; then add spices, next the whipped whites stirred in alternately with the rest of flour; last, the fruit and brandy; bake three hours in a slow oven.

WHITE CAKE.

One cup of butter, three cups of sugar, beaten to a cream; four cups of flour and half cup of corn starch, added alternately, with a cup of sweet milk; two teaspoonfuls baking powder; flavor to taste; lastly, the whites of twelve eggs, beaten to a stiff froth.

WHITE POUND CAKE.

One pound sugar, one-half pound butter, beaten to a cream; one pound of flour, two teaspoonfuls of baking powder, whites of sixteen eggs, beaten to a stiff froth and added last; put into a moderate oven and gradually increase the heat; cover with frosting while warm.

EGGS AND OMELETS.

BAKED EGGS.

Break the eggs into a buttered dish and season; add small bits of butter and a little cream, bake fifteen minutes.

EGG TOAST.

Beat four eggs, yolks and whites, together thoroughly; put two tablespoonfuls of butter into a saucepan and melt slowly; then pour in the eggs and heat *without boiling* over a slow fire, stirring constantly; add a little salt and when hot spread on slices of nicely-browned toast and serve at once.

CHEESE OMELET.

Butter the sides of a deep dish and cover with thin slices of rich cheese; lay over the cheese thin slices of well-buttered bread, first covering the cheese with a little red pepper and mustard; then another layer of cheese; beat the yolk of an egg in a cup of cream—milk will do—and pour over the dish, and put at once into the oven; bake till nicely brown. Serve hot, or it will be tough, hard and worthless.

BAKED OMELET.

Beat the yolks of six eggs, and add the whites of three eggs beaten very light; salt and pepper to taste, a tablespoonful of flour mixed in a cup of milk; pour into a well-buttered pan and put into a hot oven; when thick pour over it the whites of three eggs beaten light, and brown. Serve immediately.

BOILED EGGS, WITH SAUCE.

Boil hard, remove the shell, set in a hot dish, and serve with piquante sauce.

BAKED EGGS.

Mix some finely chopped ham and bread crumbs in about equal proportions, and season with salt and pepper, and moisten with milk and a little melted butter; half fill some patty pans with the mixture, break over the top of each an egg, sprinkle with fine bread crumbs, and bake; serve hot.

SCRAMBLED EGGS WITH HAM.

Put into a pan, butter, a little pepper and salt, and a little milk; when hot drop in the eggs, and with a knife cut the eggs and scrape them from the bottom; add some cold ham chopped fine, and when done, serve in a hot dish.

OMELET WITH OYSTERS.

Allow one egg for each person, and beat, separately, very light; season; just before cooking add the oysters which have been previously scalded in their own liquor.

PROPER WAY TO COOK EGGS.

Butter a tin plate and break in your eggs; set in a steamer; place over a kettle of boiling water, and steam until the whites are cooked; they are more ornamental when broken into patty tins, as they keep their form better; the whites of the eggs, when cooked in this manner, are tender and light, and not tough and leathery, as if cooked by any other process; they can be eaten by invalids, and they certainly are very much richer than by any other method; if cooked in the shell they taste of the lime contained in them, and if broken into boiling water, it destroys their flavor.

TO PRESERVE EGGS.

Pack them when perfectly fresh, in wheat bran, the small ends down, and so loosely as to prevent their coming in contact with each each other, or the sides or bottom of the vessel which contains them. Cover carefully with bran, well pressed down.

A NICE CHEESE RELISH.

Four ounces of flour, four ounces of cheese, and three of butter; salt, pepper, and a dash of cayenne pepper; knead it altogether, roll thin, cut in strips like lady's fingers, and bake a delicate brown.

JELLIES, JAMS, PRESERVES, ETC.

GENERAL HINTS.

A flannel bag is the best for straining jelly. If possible avoid putting jelly in any stage in a metal vessel. For every pint of strained juice allow a pound of sugar. Granulated sugar is the best.

In all cases it is best to boil the juice fifteen minutes before adding the sugar, thus insuring the necessary evaporation, and avoiding the liability to burn it.

It is well also to heat the sugar before it is added, as in so doing the boiling process will not be interrupted.

All jelly should be made over a moderate fire, and be carefully watched and skimmed.

In making preserves, there must be no economy of time and care, and the fruit must be fresh.

Boil without covering, and very gently.

Jellies and jams must not be covered and put away until cold.

Marmalades require constant stirring.

In making jams, boil the fruit fifteen minutes before adding the sugar.

Mash the fruit before cooking.

JELLIED APPLES.

Peel and core, whole, small-sized apples; put them into water enough to cover, with some lemons, and boil until tender, and then take out; make a syrup of one-half pound of sugar to one pound of fruit and put apples and lemons, sliced, into the syrup, and boil very gently until clear, and then skim out into a deep dish; to the syrup add an ounce of isinglass or gelatine dissolved in a little water, and let it boil a moment; garnish the apples with the lemon slices, and strain the syrup over them.

APPLE JELLY.

Peel two dozen golden pippins or Margills, boil them with one quart of water and half an ounce of isinglass; when the isinglass is dissolved, and the apples reduced to a pulp, strain; add the juice of a lemon and the grated rind with a pound and a quarter of loaf sugar; boil together twenty minutes and strain. It is served at the table for sweetening apple pies.

APPLE JELLY.

Quarter the apples, and cover them with water; cook and strain them, and to a pint of juice put three-fourths of a pound of sugar; boil twenty minutes and flavor with lemon or vanilla.

CRAB-APPLE JELLY.

Procure the Siberian crab, pick out those that are perfectly firm; wash in water, and pour over them just enough water to cover; let them cook until soft, then strain through a jelly-bag; add one pound of sugar to one pint of juice; let boil twenty minutes.

CRAB-APPLE JELLY.

Take good sound crab-apples; cut in half; take out stems and blossoms; put in preserving kettle, and pour in cold water till the crab-apples are entirely covered; then place it over a slow fire, and allow it to come to the boiling point, or until the apples are quite soft; strain them through a colander (not the pulp but simply the juice) into an earthen vessel, and let it stand over night; in the morning strain with care through a flannel jelly-bag, and measure; place it again in the preserving kettle and allow it to come slowly to boiling point; let it boil for fifteen minutes, and meanwhile skim with care; for every pint of this juice when strained, allow one pound of granulated sugar; place the sugar in a warm oven in shallow pans or plates and heat, take care not to have it warm enough to melt; when the juice has boiled fifteen minutes pour in the warm sugar, and let all boil together about five minutes more; then take from the fire and pour into jelly-glasses or bowls.

CURRANT JELLY.

Mash the currants without heating, having removed them from the stems; strain through a flannel bag; measure by pints, and place over the fire, in preserving kettle; let it boil fifteen minutes, carefully skimming; then for every pint of juice add a pound of heated sugar, and boil ten minutes longer; put in glasses or bowls, and seal.

CURRANT JELLY.

This recipe has three advantages: First, it never fails, as the old plan is sure to do five times out of eight; secondly, it requires but half the usual quantity of sugar, and so retains the grateful acidity and peculiar flavor of the fruit; thirdly, it is by far less troublesome than the usual method. Weigh the currants without taking the trouble to remove the stems; do not wash them, but carefully remove leaves and whatever may adhere to them; to each pound of fruit allow half the weight of granulated or pure loaf sugar; put a few currants into a porcelain-lined kettle, and press them with a potato-masher, or any thing convenient, in order to secure sufficient liquid to prevent burning; then add the remainder of the fruit and boil freely for twenty minutes, stirring occasionally to prevent burning; take out and strain carefully through a three-cornered bag of strong, close texture, putting the liquid into either earthen or wooden vessels—never in tin, as the action of the acid on tin materially affects both color and flavor; when strained, return the liquid to the kettle, without the trouble of measuring, and let it boil thoroughly for a moment or so, and then add the sugar; the moment the sugar is entirely dissolved, the jelly is done, and must be immediately dished, or placed in glasses; it will jelly upon the side of the cup as it is taken up, leaving no doubt as to the result. Gather the fruit early, as soon as fully ripe, since the pulp softens and the juice is less rich if allowed to remain long after ripening. In our climate, the first week in July is usually considered the time to make currant jelly. Never gather currants or other soft or small seed fruit immediately after a rain for preserving purposes, as they are greatly impoverished by the moisture absorbed. In preserving all fruits of this class, if they are boiled until tender or transparent in a small quantity of water, and the sugar is added afterward, the hardness of the seeds, so objectionable in small fruits, will be thus avoided. A delicious jam may be made of blackberries, currants, and raspberries, or with currants with a few raspberries to flavor, by observing the above suggestion, and adding sugar, pound for pound, and boiling about twenty minutes.

CURRANT JELLY WITHOUT COOKING.

Press the juice from the currants, and strain it; to every pint put a pound of fine white sugar; mix them together until the sugar is dissolved; then put it in jars; seal them and expose them to a hot sun for two or three days.

GRAPE JELLY.

Grapes to be used before they are ripe—when just turning. Stem the grapes and slightly cook them; then strain and take a pint of sugar to a pint of juice. It makes the jelly of a light-red color, and much finer flavored than ripe grapes.

APPLE JAM.

Ten pounds of best cooking apples, pare and slice; seven pounds of loaf sugar, the juice of three lemons, rind of one lemon, boil altogether slowly, stir and mash well; when they become clear, put into molds. The apples should be put in water, to preserve their color.

APPLE PRESERVES.

Take three-quarters of a pound of sugar to a pound of apples; make a syrup of the sugar and water, in which root ginger has been boiled until strongly flavored; add a few slices of lemon, and when the syrup is clear add the apples, a few at a time, and cook until transparent; pour the syrup over the apples when cold.

CHERRY JAM.

To each pound of cherries allow three-quarters of a pound of sugar; stone them, and as you do so, throw the sugar gradually into the dish with them; cover them, and let them set over night; next day boil slowly until the cherries and sugar form a smooth thick mass; put up in jars.

DAMSON PRESERVES.

To four pounds of damsons use three pounds of sugar; prick each damson with a needle; dissolve the sugar with one-half pint of water, and put it on the fire; when it simmers put in as many damsons as will lie on the top; when they open, take them out and lay them on a dish, and put others in, and so on until all have been in; then put them all in the kettle together and let them stew until done; put them in jars and seal them.

GREEN GAGE PRESERVES.

When the fruit is ripe, wipe them clean, and to one pound of fruit put one-quarter pound of sugar, which will make a fine syrup; boil the fruit until it is perfectly done, in this syrup; then make a fresh syrup of one pound of fruit to one pound of sugar; moisten the sugar with water; when the syrup boils put in the fruit, and leave for fifteen minutes; then put the fruit in jars; boil the syrup until thick, and when only milk warm, pour it over the fruit; tie the jars tightly and keep in a warm place.

CITRON PRESERVES.

Pare, core, and slice, or cut into fancy shapes; allow one pound of sugar to one pound of fruit; flavor with lemon and ginger root; slice the lemon and boil in water until clear; save the water and put the lemon into cold water until needed; put the ginger root into water and boil until the water is sufficiently flavored, and then remove; put the sugar into the ginger water and boil, and skim very thoroughly; then put in the citron and juice of the lemons, and boil until transparent; when almost done, add the lemon slices; skim out the citron carefully, and pour the syrup over them.

GRAPE PRESERVES.

Press with the fingers the pulp from the fruit; put the pulp on the fire and boil; then press the whole through a colander or sieve to remove the seeds; put juice, pulp, and skins together, and to every pint add a pound of sugar, and boil until thick.

NONPAREIL PRESERVES.

Take cucumbers as near uniform size as possible, about half grown, and lay in strong brine for six or seven days; wash and soak them twenty-four hours in clear water, changing it three or four times; take a metal kettle, and line it with grape leaves, lay in the cucumbers with some alum sprinkled in, and cover with clear water and vine leaves; then cover the kettle close, and green them as if for pickles, but not boil them; when greened, put them in ice water; after they have become perfectly cold, slit them open on one side, and with a small knife take out the seeds; then stuff them with a mixture of chopped citron and raisins, then sew them up; weigh them, and for every pound of cucumbers allow a pound of sugar and a pint of water; let the water and sugar boil, and after thoroughly skimming it drop in the cucumbers; let them boil slowly for half an hour, and then take them out and put in the sun on a shallow dish, and allow the syrup to boil down, after which add some few slices of ginger root, put back the cucumbers, and let all boil again about five minutes; take out, put in glass jars, and seal when cold. These sweetmeats improve with age.

PINEAPPLE PRESERVES.

Pare and core and cut in small slices on a slaw-cutter; to a pound of pineapple put one pound of sugar; let it boil twenty minutes; put in jars, and cover with egg papers.

PINEAPPLE JAM.

Pare, core, and grate fine on a grater; then proceed the same as for pineapple preserves.

PEAR PRESERVES.

Preserve as directed for quince preserves, and flavor with ginger-root and lemon, or with a few cloves stuck into the fruit.

PEACH PRESERVES.

Pare the fruit carefully and remove the pits; boil the pits in water until all the flavor is extracted, allowing one-half a pint for each pound of fruit; add more as it evaporates; add the sugar; skim carefully, and when clear, add the peaches, a few at a time; cook gently for twelve minutes, and then skim out carefully, and add more until all are done; then pour the syrup over the whole; the next day drain off the syrup and boil a few minutes, and pour again over the fruit; repeat this for three or four days in succession until the fruit is clear.

PLUM PRESERVES.

Wash and prick the plums and lay in a stone jar; allow a pound of sugar to a pound of fruit; make a rich syrup, and pour, while hot, over the plums, and cover closely; drain off and boil the syrup for four successive days, and put all together in the kettle and boil for half an hour.

QUINCE PRESERVES.

Pare, core, and quarter the fruit; boil in clear water enough to cover until they are tender; make a syrup with two pounds of sugar and a pint of water; when boiling hot, add the quinces; allow three-quarters of a pound of sugar to a pound of fruit; use parings and cores for jelly.

STRAWBERRY OR RASPBERRY JAM.

To one pound of berries allow one and one-quarter pounds of sugar; heat an earthen bowl hot on the stove, then remove it from the stove and put into it the berries and sugar, and beat them hard with a wooden spoon for as much as an hour and a half; do not cook at all; put in jars with egg papers.

RASPBERRY JAM.

Allow one pound of sugar to a pound of berries, and one pint of currant juice to five pounds of berries, adding one extra pound of sugar for each pint of currant juice; mix the berries and sugar in layers, then mash the berries with potato-masher; add currant juice and let boil one half-hour; put in tumblers, cover with egg papers, while hot; make blackberry, strawberry, and currant jam the same way, omitting the currant juice.

TO PRESERVE WATERMELON RINDS.

Soak the fruit in salt water three days, in fresh water three days; boil in alum water; soak in fresh water over a day and night, changing the water several times; boil in ginger water; to one pound of fruit, one and one-fourth pounds of sugar, and put in ginger and mace; flavor with oil of lemon.

TO PRESERVE WATERMELON RINDS.

After cutting your rind properly, boil it in clean water with vine leaves between each layer; a piece of alum, the size of a hickory nut, is sufficient for a kettleful; after boiling it, put it into ice-water to cool; then repeat this a second time, each time putting it to cool; each time boiling one hour; prepare the syrup with one and one-fourth pounds of sugar to each pound of fruit; green ginger boiled in the water you make your syrup with flavors it, or three lemons to six pounds of fruit; if the syrup thickens too fast, add a little water; the rind should be boiled in the water until clear and green.

APPLE MARMALADE.

Twelve pounds of apples, three pounds of brown sugar, three lemons; boil slowly, mash well.

ORANGE MARMALADE.

Separate the pulp from the skin; boil the skins until very tender, then chop fine; separate as much as possible the white part from the yellow—using only the yellow; then to every pound of pulp and skins add one pound of sugar, and boil twenty minutes.

ORANGE MARMALADE.

Allow three-fourths of a pound of sugar to a pound of fruit; peel and quarter the oranges; remove carefully the inner skin from the peels, and boil in a large quantity of water for two hours, changing the water and renewing with hot; then cut into fine shreds; press the inside of oranges through a sieve; put into the preserving kettle with a little water, and after it has boiled a few moments add the sugar and shredded peel, and boil twenty minutes; the rind and juice of lemons in the proportion of one to five is an improvement.

PEACH MARMALADE.

Use three-fourths of a pound of sugar to a pound of fruit; boil the pits until the water is well flavored; peel and quarter the peaches, and add to the water boiling, half an hour before adding the sugar; stir constantly; boil an hour after adding the sugar.

QUINCE MARMALADE.

Ten pounds of ripe yellow quinces, wash clean, pare and core them and cut them into small pieces. To each pound of quinces allow half a pound of white sugar; put the parings and cores into a kettle, with enough water to cover them; boil slowly until quite soft: then, having put the quinces with the sugar into a porcelain kettle, strain over them, through a cloth, the liquid from the parings, and cover; boil the whole over a clear fire until it becomes quite smooth and thick, keeping it covered except when you are skimming it, and watching and stirring closely to prevent sticking at the bottom; when cold, put in glass jars.

CREMATED APPLES.

Choose apples that will cook nicely, that is, will cook without breaking into pieces; pare and core them whole; make a syrup with a pound of sugar and a pint of water; put in the apples and boil gently until about three-fourths done; skim them out and place them for a few minutes into a quick oven; boil down the syrup, and when the apples are taken from the oven and still hot, fill the center with marmalade, and roll each apple in the syrup; put them on a dish in the form of a dome, or as you may desire, and pour over them a meringue of eggs and sugar, and set into the oven to brown.

JELLIED ORANGES.

Boil small oranges in water until they can be easily pierced with a straw, and then cut in quarters; allow half a pound of sugar to a pound of fruit, and make a clear syrup; put in the fruit and cook over a slow fire until the fruit is clear; then s ir in an ounce of isinglass and let it boil again; first take out the oranges and strain the jelly over them.

PIE PLANT.

Cut in pieces, put into a baking-dish in layers with an equal weight of sugar; cover closely and bake.

APPLE BUTTER.

Fill a very large kettle with cider, and boil it until reduced to one-half the original quantity; then have ready some fine juicy apples, pared, cored, and quartered, and put as many into the kettle as can be kept moist by the cider; stir it frequently, and when the apples are stewed quite soft, take them out with a skimmer that has holes in it, and put them into a tub; then add more apples to the cider, and stew them soft in the same manner, stirring them nearly all the time with a stick; have at hand some more boiled cider to thin

the apple butter in case you should find it too thick in the bottle; at night leave the apples to cool in a tub, covered with cloths, and finish the next day by boiling the apples and cider till the consistence is that of soft marmalade and the color a very dark brown; twenty minutes or one-half hour before you finally take from the fire, add powdered cinnamon, cloves, and nutmeg to your taste; if the spice is boiled too long, it will lose its flavor; when cold put into stone jars and cover closely; it must not be boiled in a brass or metal kettle, on account of the verdigris which the acid will collect in it, and which will render the apple butter extremely unwholesome, not to say poisonous.

APPLE BUTTER.

One-half bushel of pippin apples, one gallon of sweet, fresh cider, cook thoroughly and put through a colander; place on the fire and add six pounds of white sugar; stir constantly while cooking, to prevent burning; in the course of two or three hours take a little out in a dish, and if it has a watery appearance, it should be cooked longer, or until quite thick.

LEMON BUTTER.

The grated rind and juice of three lemons, three-fourths of a pound of sugar, one-half pound of butter, five eggs; beat eggs and sugar well, then add the juice, rind, and butter; mix well and set over a kettle of boiling water till it is as thick as honey; stir it occasionally while cooking.

PEACH BUTTER.

To one bushel of peaches allow from eight to ten pounds of granulated sugar; pare and halve the peaches, put into the kettle, and stir constantly (to prevent sticking to the kettle) until perfectly smooth and rather thick; a part of the peach-stones thrown in and cooked with the peaches give it a nice flavor, and they can be afterward skimmed out; add the sugar a short time before taking from the fire; put in jars and cover tight; peaches for butter should be neither too mealy nor too juicy.

PLUM BUTTER.

One peck of plums, one-half bushel of sweet apples; cook the apples and plums in separate kettles until quite soft, only putting in enough water to prevent sticking to the bottom of the kettle; when soft, put through a colander, and then to each pound of mixture allow three-fourths of a pound of white sugar; let it cook for a short time, and bottle.

CANNED FRUIT, VEGETABLES, ETC

All fruits should be fresh and ripe; granulated sugar should always be used, and also a porcelain kettle. Put the bottles in a pan or kettle of cold water, place on the stove until the water is boiling before filling with the fruit. Do not use an iron spoon. In preserving allow a pound of sugar to one pound of fruit; these can be put in jars with egg papers. In canning fruit great care should be taken to have the jars perfectly air tight. Keep in cool, dark place.

CHERRIES.

Take Musilla cherries, wash and remove the pits; allow a pound of sugar to one pound of fruit; make a syrup of sugar with the juice and sufficient water to cover the cherries; boil from five to ten minutes, turn into bottles and seal. Some prefer one pint of sugar to one quart of pitted cherries.

BLACK RASPBERRIES AND BLACKBERRIES.

To one quart of berries allow one pint of sugar; boil fifteen minutes and put in air-tight jars.

GREEN GAGE PLUMS.

After stemming and washing the fruit, fill the jars full, placing them in a boiler of cold water, just enough not to have the water boil over the top of the jars into the fruit; after boiling one-half hour, or until the fruit begins to be tender, lift out the jars, and turn off the juice that may accumulate into a porcelain kettle, and sufficient sugar to make a rich syrup; when it boils, fill up the jars, let them stand in the boiling water ten or fifteen minutes longer, then lift out, one at a time, and seal. All kinds of plums are nice put up in the same manner.

GRAPES.

Stew, wash and weigh the fruit. For preserves, add one pound of sugar to a pound of fruit; for canning, one-half pound of sugar to a pound of fruit, and remove the pulp; put the skins and pulp in separate dishes; cook the pulp and strain through a sieve, then add the skins and sugar. For canning, cook fifteen minutes; for preserving a little longer.

TO CAN PEACHES.

Pare and halve the peaches; pack them in tin cans as close as they can possibly be put; make a syrup of six pounds of sugar to one gallon of cold water; let this stand until well dissolved, then pour the cold syrup over the peaches, until the cans are even full, after which solder perfectly tight, place the cans in a boiler; cover well with cold water; set it on the fire and let the water boil five minutes, then take the cans out and turn them upside down; one gallon of syrup will do one dozen cans.

RICH CANNED PEACHES.

Pare and stone peaches about enough for two jars at a time, if many are pared they will become dark colored standing; rinse in cold water, then cook in a rich syrup of sugar and water about fifteen or twenty minutes, or until they are clear; put into your jars all that are not broken; fill up with the hot syrup, about as thick as ordinary molasses, and seal. Same syrup will do to cook two or three more jars. After the syrup becomes dark this with the broken peaches, can be used for marmalade or peach butter. Same rule can be used for pears, plums, and all light fruits that you desire rich.

CANNED PEACHES.

Peel and quarter choice peaches—to peel, place in a wire basket, dip into boiling water a moment and then into cold water, and strip off the skins—have a porcelain kettle with boiling water and another with syrup made with granulated sugar; drop the peaches into boiling water—some previously boil the pits in the water for their flavor—and let them cook until tender, and then lift out carefully into a can, pouring over them all the syrup the can will hold, and seal immediately. Cook only peaches enough to fill one can at a time. Plums are canned in the same manner.

QUINCES.

Select fair, nice apple quinces (the inferior ones can be used for jelly or marmalade), pare and cut in quarters, removing the core; for each pound of them take three-quarters of a pound of sugar, a quart of cold water; dissolve the sugar in the water over a moderate fire; let it boil, then remove from the fire; when cool, put in the quinces. If there is not more than enough water to cover them, more should be added so the syrup will be thin. If too rich, the quinces will be hard and shrink. Boil them gently until a broom straw will go through them easily. Keep them covered while boiling, that they may be light colored. Put in bottles and seal.

STRAWBERRIES.

Procure fresh, large strawberries when in their prime, but not so ripe as to be very soft; hull and weigh them; take an equal weight of sugar, make a syrup, and, when boiling hot, put in the berries. A small quantity should be only done at once. If crowded, they will become mashed. Let them boil about twenty minutes, or a half an hour; turn into tumblers or small jars, and seal with egg papers while hot.

CANNED STRAWBERRIES.

Fill glass jars with fresh strawberries, sprinkled with sugar, allowing a little over one quarter of a pound of sugar to pound of berries; set the jars in a boiler, with a little hay laid in the bottom to prevent the jars from breaking, filled with cold water to within an inch or two of the tops of the jars; let them *boil* fifteen minutes; then move back and wrap the hand in a towel, and take out the jars; fill the jars to the top before sealing, using one or more of the jars for that purpose.

CORN.

Fill the cans with the uncooked corn (freshly gathered) cut from the cob, and seal them hermetically; surround them with straw to prevent them striking against each other, and put them into a boiler over the fire, with enough cold water to cover them; heat the water gradually, and when they have boiled an hour and a half, puncture the tops of the cans to allow the escape of gases, then seal them immediately while they are still hot; continue to boil them for two hours and and a half.

CANNED TOMATOES.

Pour hot water over the tomatoes to remove the skins, and then slice; put into a porcelain kettle and cook for a few minutes; have the cans filled with hot water on the hearth; when the tomatoes are sufficiently cooked, empty the cans and fill them with tomatoes, and seal immediately.

STRING BEANS.

Remove the strings at the sides, and cut into pieces about an inch long; put them into boiling water and scald, then can them.

PICKLES.

CUCUMBERS.

Take small cucumbers, put them in a large stone jar; to a four-gallon jar full put enough water to cover; one quart of salt, and alum the size of a walnut; turn off the brine, and scald every day, putting it on boiling hot, for nine days; then wash, and scak over night, if too salt; put into jars or bottles; add whole cinnamon, cloves, mace, allspice, and peppers (green peppers preferred); scald the vinegar, and pour on hot.

CUCUMBERS.

Make a brine of salt and water, put in the cucumbers, and let them remain nine days, pouring off the brine, and scalding it every second day; on the ninth day, take some cider vinegar, which, if very strong, dilute with one-third water; have it boiling hot, and pour over the pickles, having first covered them with vine or cabbage leaves; then take cider vinegar, and sweeten, say from one and one-half pounds to two pounds of sugar to one gallon of vinegar; have ready the spices, and put all into the vinegar; while heating, turn off the first vinegar, and pour this over them; exclude them entirely from the air. If liked, add grated horse-radish.

CUCUMBER PICKLES.

Lay the cucumbers in good brine for twenty-four hours, then take them out and scald them in equal parts of vinegar and water, (a brass kettle is best) in alternate layers of pickles and grape-vine leaves, then put them in a jar, and pour the hot vinegar and water over them; let them stand over night; then take the vinegar and water and pour over again for three successive days; at the end of that time pour off the old vinegar and cover the pickles with fresh vinegar, and add small red peppers to taste.

PICKLED PEPPERS.

Cut the stems out in a round circle with a sharp penknife, and preserve them; fill each pepper with a mixture of fine-chopped cabbage, horse-radish, mustard seed, and salt; wash the peppers in cold water, then fill, replace the piece cut out, tie with coarse thread, pack in stone jars, and fill up with cold, sharp vinegar. They will be ready for use in two weeks.

PICKLING CAULIFLOWER.

Take good white heads, break them into small pieces and boil for ten minutes in strong salt and water; skim out the pieces, which should be so tender that a splint of broom corn can be run through the stems; lay them on a towel to drain off the water, and when thoroughly cold, put them into a pickle-jar, with a few whole cloves, allspice, pepper, and sticks of cinnamon, tied up in a cloth; boil and skim thoroughly, then pour it directly over the cauliflower.

RADISH-POD PICKLES.

Gather when young and tender, put them into brine over night, then boil this brine and pour it over the pods in jars, covering closely to keep the steam in; when the brine is cold, repeat this, and do so until the pods are green; then drain them and pour over them boiling hot vinegar, with mace, ginger, long peppers, and horse-radish in it, when nearly cold, pour off the vinegar, boil it once more, and again pour over the pods; when cold tie down and set away.

FRENCH PICKLES — DELICIOUS.

One colander of sliced green tomatoes, one quart of sliced onions, one colander of cucumbers, pared and sliced, two good handfuls of salt; let all stand twenty-four hours, then drain through a sieve; one-half ounce of celery seed, one-half ounce of allspice, one teacupful of black pepper, one tablespoonful turmeric, one pound of brown sugar, two tablespoonfuls of mustard, one gallon of vinegar.

PICKLED ONIONS.

Select small white onions, put them over the fire in cold water, with a handful of salt; when the water becomes scalding hot, take them out and peel off the skins; lay them in a cloth to dry, then put them in a jar; boil half an ounce of allspice and half an ounce of cloves in a quart of vinegar; take out the spice and pour the vinegar over the onions while it is hot; tie up the jar when the vinegar is cold, and keep it in a dry place.

SPANISH PICKLED ONIONS.

Cut onions into slices; put a layer of them in a jar sprinkle with salt and cayenne pepper, then add a layer of onions and season as before; proceed in this way until the jar is full, and pour cold vinegar over all till covered. Will be fit to use in a month.

CHOW CHOW.

Take six cucumbers just before they ripen, peel them, cut in strips, and remove the seed; four white onions, six good-sized green tomatoes, and half a head of cabbage; chop all fine, let them stand in salt water over night, then pour off the water, and add vinegar and spices to suit the taste.

ENGLISH CHOW CHOW.

One-quarter of a peck of green beans, one quart of small onions, one quart of green sliced tomatoes, two dozen small cucumbers, one dozen small green peppers, one dozen chopped red peppers, one cauliflower, two ounces of white mustard seed, the same quantity of black mustard seed, one-half pound of yellow ground mustard, one-fourth of a teacupful of sweet oil, one tablespoonful of turmeric powder, one teaspoonful of celery seed; scald the beans, onions, peppers, cauliflower, tomatoes, and cucumbers in vinegar, and drain through a colander; then place in a jar; put on the fire fresh vinegar sufficient to cover the pickle, and put into it all the seed and two-thirds of the ground mustard; let it boil some minutes, then mix the remainder of the mustard, the turmeric, and oil together; stir in and let it boil up once, and pour over the pickle.

RED CABBAGE AND CAULIFLOWER.

Pull the loose leaves, quarter the cabbage, put them in a large jar with alternate layers of salt and cabbage, and let them stand for several days; then scald some vinegar, with pepper-corns, mace, and cinnamon in proportion of an ounce each to a gallon of vinegar; add a small piece of alum, and turn this over the cabbage in the brine, which should remain with it; cloves and allspice are good, but turn the cabbage darker; the vinegar should be scalded three or four times, and poured over the cabbage, to make it tender. Cauliflower is pickled in the same way.

PICKLED CABBAGE.

Take the outside leaves off a red cabbage, cut in thin slices, place in a jar, pour boiling spiced vinegar over it; when cold, cover tightly; in ten days it will be fit for use.

TOMATO CHOW CHOW.

One-half bushel of green tomatoes, one dozen onions, one-half dozen green peppers, all chopped fine; sprinkle over the mess one pint of salt; let it stand over night, then drain off the brine; cover it with good vinegar, let cook one hour slowly, then drain and pack in jars; take two pounds of sugar, two tablespoonfuls of cinnamon, one of allspice, one of cloves, one of pepper, one-half cup of ground mustard, one pint of grated horseradish, and vinegar enough to mix them; when boiling hot, pour over the mess packed in a jar, and cover tight; then it is ready for use and will keep for years.

CHOPPED TOMATOES.

To one gallon of tomatoes, chopped fine, take one teacup of salt, sprinkle, and let stand over night; drain through a colander, then add one tablespoonful of ground cloves, one of allspice, two of cinnamon, three of ground mustard, two of black pepper, four of green pepper, chopped fine, one head of cabbage; cover with cold vinegar; three or four onions, if liked.

STUFFED PEPPERS.

Put the peppers in salt and water a few days; then remove the seeds; chop cabbage and sprinkle with salt; in a few hours, drain the water from the cabbage, and season with mustard or celery seed, or a mixture of each; fill the peppers with the cabbage and seed, and sew them up; cover with hot vinegar.

HAYES PICKLES.

One peck green tomatoes, sliced, six large onions, sliced; mix these and throw over them a tea cup of salt, and let them stand twelve hours; then drain thoroughly and boil in one quart of vinegar mixed with two quarts of water, for twenty minutes; then take two pounds of brown sugar, half pound white mustard seed, two tablespoonfuls ground cloves, cinnamon, ginger, mustard, and allspice, with four quarts of vinegar; put all together and boil twenty minutes.

HIGDOM.

One-half bushel of green tomatoes, two large heads of cabbage, one-half dozen of green cucumbers, one dozen onions, one dozen green peppers, chopped fine, and prepared as piccalilli, all except the chopped pepper, which is put in after the scalding; use ground cinnamon, allspice, and cloves, a little black mustard seed, and celery seed, one gallon of vinegar, and four pounds of granulated sugar, scalded in the vinegar.

PICCALILLI.

One-half bushel of green tomatoes, one-half peck of onions; slice, sprinkle salt through them and let stand over night; in the morning drain off the water; put over the fire with enough weak vinegar to cover; let simmer slowly until a little tender, but not cooked to pieces; drain in a colander, and put a layer of the pickle in a jar; sprinkle over black mustard seed, ground pepper, cinnamon, cloves, allspice, and a little sugar; continue in this way till the jar is filled; sprinkle plenty of spice over the top, pour over cold strong vinegar, cover tight, and set away.

PICCALILLI.

One peck of green tomatoes, one dozen onions, six red peppers, one-half ounce of ginger, one-quarter of an ounce of mace, one tablespoonful of black pepper, one box of mustard, five cents' worth of celery seed, mustard seed to taste, one pound of brown sugar; slice tomatoes, onions, and peppers, put in a jar with salt mixed well through; let stand twenty-four hours; drain off and boil in vinegar (after adding the spices) until clear.

SWEET PICCALILLI.

Take tomatoes just turning, wash, and, without paring, slice thick; put into a crock, with salt sprinkled between the layers, and let stand over night; in the morning drain and make a rich syrup of vinegar, sugar, and spice, cinnamon, mace, and cloves; put a few of the tomatoes into the syrup, and let them simmer slowly; take out before they are cooked to pieces, and put into a crock on the back of the stove; continue in this way with the tomatoes until all are used; if the syrup gets too thin, make fresh; pour over the tomatoes and cover tight.

MIXED PICKLES.

One peck of green tomatoes, half a peck of onions, one pint of grated horse-radish, half a pound of white mustard seed, one pound of ground mustard, half a pound of unground black pepper, three or four green peppers, one ounce each of cinnamon, cloves, and turmeric, and two or three heads of cauliflower; tie the pepper, cinnamon, and cloves in a muslin bag, place in a tin or earthenware dish, and boil until tender; can, while hot, in glass fruit jars.

MARTINOES.

Pick from the vines before they get tough; put them in weak brine for three days, then let them drain, and pour over them boiling vinegar, spiced with cloves and cinnamon.

YELLOW PICKLE.

One-half pound of white mustard seed, one-quarter pound of black mustard seed, one ounce of turmeric, one-quarter ounce of cayenne; the above quantity for a six-gallon jar of pickle; white cauliflower cut, white cabbage sliced fine and long, one-half dozen large onions sliced fine, one-half dozen small onions whole, one-half dozen small cucumbers whole, one-half dozen large cucumbers cut; if they can be procured, nasturtion radish pods, string beans, and green grapes; put all in brine for twenty hours, then strain and pour on boiling vinegar sufficient to just cover the pickle, into which has been put the above spices and turmeric; mix a pint bowl of mustard as for the table, and add after the pickle has cooled; to get the required quantity of vinegar, measure the brine when turned off; the vinegar should only just cover the pickle.

NASTURTIONS.

Take those that are small and green, put them in salt and water, changing it twice in the course of a week; when you have done collecting them, turn off the brine and turn on scalding vinegar, with a little alum in it.

SPICED APPLES.

Three pounds of apples, pared; four pounds of sugar, one quart of vinegar, one ounce of stick cinnamon, half an ounce of cloves; boil the sugar, vinegar and spices together; put in the apples when boiling, and let them remain until tender; take them out, put into a jar; boil down the syrup until it is thick, and pour it over.

SPICED CURRANTS.

Four quarts currants (ripe), three and one-half pounds brown sugar, one pint vinegar, one tablespoonful allspice, one tablespoonful cloves, and a little nutmeg; boil an hour, stirring occasionally. Gooseberries and cherries may be spiced in the same manner.

SPICED CHERRIES.

Four pounds of cherries, two pounds of sugar, one tablespoonful of cinnamon, one of cloves; heat one pint of vinegar; pour on hot, three days in succession.

SPICED GRAPES.

Eight quarts of seeded grapes, two ounces of ground cloves, two of cinnamon, three and one-half pounds of sugar; boil two hours.

SPICED GRAPES.

Boil and strain through a colander, to remove the skins and seeds, six pounds of grapes, and add to the grapes three pounds of sugar, one pint of vinegar, two tablespoonfuls of cinnamon, one each of cloves and mace; boil one hour.

SPICED FRUIT.

Three pounds of sugar to one pint of good vinegar, a teacupful of broken cinnamon, one tablespoonful of cloves whole, a very little mace; this will spice about one peck of peaches; put all in a kettle and simmer slowly fifteen or twenty minutes; the fruit should be pared; when done put in small jars and cover with egg papers.

SPICED PEACHES.

Pare, and if very large, halve one peck fine Crawford peaches; to one pint of vinegar allow three pounds of white sugar, and of this make a rich syrup; drop into the syrup a small handful of broken cinnamon, a very little cloves and mace, and a few pieces of ginger root; when boiling add as many peaches as the syrup will cover, and let them simmer about ten minutes, then take out carefully with a spoon, put into jars, then cook more peaches in the same syrup; when all are cooked, make fresh syrup and pour over them in the jars.

SPICED PEARS OR PEACHES.

Ten pounds of fruit, five pounds of sugar, one-half pint of vinegar; mace, cinnamon and cloves tied in a bag; boil the pears until clear; then scald thoroughly in the syrup; boil it down, and pour over the pears.

SPICED PLUMS.

One peck of plums, seven pounds of vinegar, spice to taste; let boil down thick; before taking from the fire, add one pint of vinegar.

PICKLED CHERRIES.

Take nice large ripe cherries, remove the stones, take a large glass jar and fill two-thirds full of cherries, and fill up full with best vinegar; keep it well covered; no boiling or spice is necessary, as the cherry flavor will be retained and the cherries will not shrivel.

PICKLED PEACHES.

One gallon of vinegar, four pounds of brown sugar; take cling-stone peaches, rub them with a flannel, stick two or three cloves in each; put them into a glass or earthen vessel, and pour the liquor on them boiling hot: cover them, and let them stand a week or ten days; then pour off the liquor and boil it as before, after which return it boiling to the peaches, which should be covered closely. Let the vinegar and sugar, in the first place, just come to a boil.

SWEET PICKLED PEACHES.

Select ripe, but firm fruit, free from blemishes; peel them carefully; allow a pound of sugar to a pint of good cider vinegar; place cloves and cinnamon in a bag and boil in the vinegar; when the vinegar has come to a boil, drop in the peaches, (a few at a time) and let them remain till done through, but not soft or broken; then remove them carefully with a skimmer, and place them in jars; repeat this process till all are done, then fill up the jars with the remaining vinegar, and seal while warm. In the same manner may be made sweet pickled pears, plums, crab-apples, and cherries.

PICKLED PLUMS.

Wash the plums clean and put into jars, and for two quarts of plums make a rich syrup of two pounds of sugar, one pint of vinegar, with spice; put the plums in jars, and pour over them the hot syrup.

PICKLED CANTALOUPES.

Select those of rough rind and quite ripe; take out the seeds, pare, and cut them in small square pieces, and cover with good elder vinegar; let them stand twenty-four hours, then pour off part of the vinegar; to every quart of the remainder add three pounds of sugar, and put them upon the stove and simmer slowly until a fork will go through them easily, and they look clear; then add one ounce of ground cloves and one of cinnamon; cook them ten minutes longer, and set them away to cool; after they are quite cold, cover closely, and set them in a cool, dark closet.

SWEET CANTALOUPE PICKLE.

Pare them and cover with vinegar, after cutting in pieces; pour off the vinegar, and to every pint put three-fourths of a pound of brown sugar, a little cloves, allspice, and mace; let it boil a few minutes; throw in the cantaloupe; take it out as soon as it looks clear; put in a jar, and pour the boiling mixture over them.

SWEET PICKLES.

Take ripe cucumbers, pare them and cut out the seeds, cut in strips and soak in weak brine twenty-four hours; then put them in vinegar and water and soak twenty-four hours; then put them in sweetened vinegar the same as for any sweet pickles, and cook until tender; take to a quart of vinegar three pounds of coffee sugar, a tablespoonful of ground cinnamon tied in a cloth, also a few whole cloves, and boil all together.

MUSKMELON PICKLE.

Take the melons when not quite ripe; peel, remove the seed, and cut in shape; throw them into vinegar and water--equal proportions—and cook until tender; then drain and lay into a jar; then take vinegar enough to cover, allowing three pounds of sugar to a quart; add stick cinnamon to taste, and boil; pour over the melon boiling hot; strain off the vinegar the next day and boil again.

SWEET PICKLED WATERMELON RINDS.

Prepare the rinds and put into weak vinegar and water for twelve hours; then boil them tender in the same water; drain well, and prepare to a pint of vinegar one pound of sugar, mace, allspice, cloves, stick cinnamon; put the rinds in a jar, and pour this over them.

MOCK OLIVES.

Take green plums before they begin to ripen, and pour over them, while boiling hot, a pickle made of vinegar, salt, and mustard seed; let them stand all night, and then drain off the vinegar, and boil again, and pour over the plums.'

TOMATO FIGS.

Collect a lot of ripe tomatoes, about one inch in diameter, skin and stew them in the usual manner; when done, lay them on dishes, flatten them slightly, and spread over them a light layer of pulverized white or brown sugar; expose them to a Summer's sun, or place them in a drying-house; when as dry as fresh figs, pack in old fig or small boxes, with sugar between each layer; if properly managed, the difference can not be detected from the veritable article.

SPICED GRAPES.

Ten pounds of grapes, six pounds of sugar, two tablespoonfuls cinnamon, two of allspice, and small teaspoonful ground cloves; remove the pulps and boil, then rub through a sieve or colander to remove the seeds; boil the skins until tender, and then add to the pulp together with the sugar; spices and vinegar to taste; boil until of the desired consistency.

PICKLED PEARS.

Prepare the fruit as preferred, either pare and leave whole or quarter them; make a syrup in the proportion of three pints of sugar to one quart of vinegar, and while boiling hot put in the fruit, and cook until tender, but not broken; skim out the fruit carefully into a jar and pour the syrup over them; let them stand until the next day, and then lay them in a stone jar in layers, with whole cloves and stick cinnamon, and again pour over them the syrup boiling hot; continue drawing off and boiling the syrup for four or five days, and then cover and set in a cool place. Apples can be pickled in the same manner.

GOOSEBERRY SAUCE.

Take nine pounds of gooseberries nearly ripe, remove the stems, and put into a preserving kettle with four and a half pounds of sugar and three cups of hot vinegar, and spices to taste; boil until thick.

GREEN TOMATO SAUCE.

One peck of green tomatoes, washed, and sliced very thin; sprinkle with salt, and allow them to drain twenty-four hours; in the morning press out all the water, and put into a preserving kettle in layers with a mixture as follows: Six or seven onions cut in slices, quarter of a pound of mustard —mixed—quarter of a pound of mustard seed, tablespoonful of cloves, nearly two tablespoonfuls black pepper, nearly two tablespoonfuls of allspice, and a tablespoonful of ginger; cover with vinegar and boil very slowly until the tomatoes look clear.

CURRANT SAUCE.

Six pounds of currants picked from the stems, three pounds of sugar, cup and a half of vinegar, three quarters of an ounce of cinnamon, and spices to taste; boil slowly an hour.

SPICED CURRANTS.

Nine pounds of currants, four and a half pounds of raisins, four and a half pounds of sugar, three cups of best vinegar, three tablespoonfuls allspice, three of cinnamon, one and a half of cloves; boil until thick.

CUCUMBER CATSUP.

Two dozen large cucumbers, two dozen white onions, one tablespoonful black pepper, one teaspoonful red pepper, three red peppers; cut all up fine, sprinkle with salt and let drain until morning; then mix the spices in; boil the vinegar, and let it cool before putting on the pickle; put in glass jars, and close tight.

CUCUMBER CATSUP.

Three dozen large cucumbers, three white onions; grate all to a pulp, drain through a sieve several hours; add salt, pepper, and good vinegar; seal in bottles.

CUCUMBER CATSUP.

Boil and grate full-grown cucumbers, sprinkle with salt, and let stand over night; then pour out all the water, season with celery seed, and add vinegar until about the consistency of the cucumber when grated; bottle for use.

GOOSEBERRY CATSUP.

Five pounds of berries, two and one-half pounds of sugar; boil down until as thick as apple butter; add cinnamon and cloves to taste, a pinch of salt, one pint of vinegar; strain through a hair sieve, and bottle.

GRAPE CATSUP.

Five pounds of grapes boiled in a little water, and put through a colander; three pounds of sugar, one pint of vinegar, one tablespoonful of ground cloves, one of cinnamon, one of pepper, one-half tablespoonful of salt; boil until a little thick; bottle and seal.

TOMATO CATSUP.

One bushel of tomatoes, boiled with two or three onions until soft; press through a sieve; pour again into the kettle, and add one pint of salt, two ounces of cloves, cayenne pepper to taste, two ounces whole pepper, four ounces mace, four ounces celery seed, one-half pound allspice, cup sugar, and half a gallon vinegar; boil until reduced one-half.

TOMATO CATSUP.

To one gallon of ripe tomatoes add two tablespoonfuls of salt, one of pepper, two of ground mustard, one dessertspoon of cloves, one pint of good cider vinegar, a half teacupful of sugar; boil slowly for three minutes. Do not add the spice until nearly done, as it is more liable to burn.

TOMATO CATSUP.

One gallon of tomatoes, one pint of vinegar, two tablespoonfuls of salt, two of black pepper, two of mustard, one of cloves, one dozen onions, sliced fine; boil all together till quite thick; strain through a colander; bottle and cork tight, and keep in a cool place.

TOMATO CATSUP.

To every gallon of tomatoes put four tablespoons of salt, four of black pepper, one of cayenne pepper, three of mustard, half a tablespoonful of ground cloves, and the same of allspice; after having washed and cut up the tomatoes, boil them about twenty minutes, then strain them and add the spice and simmer the whole together slowly three hours; then bottle and seal.

CHILI SAUCE.

Take five large onions, eight green peppers, chop fine—thirty ripe tomatoes, cut them, five tablespoonfuls sugar, three of salt, eight cups vinegar, and boil altogether two and a half hours, and bottle for use.

CHILI SAUCE.

One dozen ripe tomatoes, four green peppers, one large onion, one cup of vinegar, one tablespoonful of sugar, one teaspoonful of ground allspice, two teaspoonfuls of salt, one teaspoonful of pepper; boil half an hour, then put in bottles while hot, and cork tight.

CHILI SAUCE.

Eighteen ripe tomatoes, pared, three green peppers, one onion, one cup of sugar, two and one-half cups of vinegar, two teaspoonfuls of salt, one teaspoonful of cinnamon, one teaspoonful of cloves; cook the tomatoes tender; chop the onion and peppers very fine; mix all, and cook a few minutes. A few leaves of mint added to pickles is an improvement.

CHILI SAUCE.

Twenty-five pounds ripe tomatoes, peeled, ten pounds green peppers, four pounds onions, one pound salt, three-quarters pound mustard, half pound ground cloves, quarter pound nutmeg, one and a quarter gallons vinegar; boil all together, and skim well before adding the spices, then boil for about one and a half hours; bottle and cork tight; will keep for years.

OUDE SAUCE.

One peck of green tomatoes, eight green peppers, and four onions chopped fine together; to this add a cup of salt, and let it stand over night; after which drain off the water, then add a cup of grated horse-radish, one cup of brown sugar, one tablespoonful of ground cloves, also the same of cinnamon: fill till it stands even full with cold vinegar, and let it cook gently all day.

MISCELLANEOUS.

WEIGHTS AND MEASURES.

Every family should be furnished with scales and weights; and it is also advisable to have wooden measures.

Two gills make half a pint.

Two pints make one quart.

Four quarts make one gallon.

Half gallon makes a quarter of a peck.

One gallon makes half a peck.

Two gallons make one peck.

Four gallons make half a bushel.

Eight gallons make one bushel.

About sixty drops of any thin liquid will fill a common-sized teaspoon.

Four tablespoonfuls, or half a gill, will fill a common-sized wine-glass.

Four wine-glasses will fill half a pint measure, a common tumbler, or a large coffee-cup.

Ten eggs usually weigh one pound before they are broken. Eight large ones will weigh one pound.

A tablespoonful of salt will weigh about one ounce.

One pint of water or milk will weigh one pound.

One pint of molasses will weigh one and one-quarter pounds.

Three teaspoonfuls of baking powder should weigh one ounce.

One quart of flour weighs one pound.

One quart of Indian-meal weighs one and a quarter pounds.

REMARKS ON CARVING.

Carving is now so generally practiced by gentlemen that ladies may, in a great measure, be considered exempt. It is, however, a very desirable accomplishment. Every lady should be competent to preside at her own table, and as expertness is best gained by experience, it would be very advantageous to young ladies, that they, before leaving the parental roof, should be permitted to occasionally do the carving and serving at table. By acquiring properly. early habits of this kind under a mother's direction, they will be prepared to operate with confidence at their own table.

To carve with ease and elegance it is essential to be furnished with a good and suitable carving-knife. These vary in size and form according to the purposes for which they are intended: for carving a large fleshy joint, as a round of beef, etc., a long blade will be necessary; for lamb, etc., a smaller size will answer; and for poultry and game a still shorter blade, sharp pointed and somewhat curved. A new carving-knife for poultry is now in the market, which can be used as shears, and is a great help in nipping off small bones, tendons, etc. The knife should be as light as is compatible with the size and strength required; the edge very keen, and a good steel or knife-sharpener always at hand. A guard-fork is generally used for carving which requires strength, as it is a necessary security, but for light cutting it is a needless and rather cumbersome appendage.

It is the business of the cook to see that the butcher properly divides the joints of neck and loins in all kinds of meats, as this materially facilitates the operation of carving. The seat should be sufficiently high to command the table, and render rising unnecessary. For fish a silver fish-knife or trowel is to be preferred, as preserving the flakes more entire, which contributes greatly to the beauty of its appearance.

Although carving with ease and elegance is a necessary accomplishment, most people are lamentably deficient not only in the art of dissecting winged game and poultry but also in the important point of knowing the parts most esteemed. Each person, as far as possible, should be served with a portion of the best parts.

TO COOK POULTRY AND MEAT.

A writer says: All kinds of poultry and meat can be cooked quicker by adding to the water in which they are boiled, a little vinegar or a piece of lemon. By the use of an acid there will be a considerable saving of fuel, as well as shortening of time. Its action is beneficial on old, tough meats, rendering them quite tender and easy of digestion. Tainted meats and fowls will lose their bad taste and odor if cooked in this way, and if not used too freely, no taste of it will be acquired.

TO KEEP BEEF.

Dry well with clean cloth; rub ground pepper plentifully over every part of it first, then flour it well and hang it in a cool place, where the air will come to it.

TO PICKLE MEAT IN ONE DAY.

Take a tub of rain or river water and put two pieces of thin wood across it and set the beef on them, distant about an inch from the water; heap as much salt as will stand on your beef, and let it remain twenty-four hours; then take off and boil, the water having drawn the salt completely through the meat.

TESTING MILK.

A well polished knitting needle is dipped into a deep vessel of milk, and immediately withdrawn in an upright position; when, if the sample be pure, some of the fluid will be found to adhere to it, while such is not the case if water has been added to the milk.

CHEAP REFRIGERATORS.

A flower-pot wrapped in a wet cloth and placed over a butter plate will keep the contents of the plate as hard and firm as if they were set on ice; and milk will not sour if the can containing it be wrapped in a wet cloth.

TO MEND BROKEN CROCKERY.

We have used lime and the white of an egg for mending earthenware, and find it most satisfactory. It is a strong cement, easily applied, and generally at hand. Mix only enough to mend one article at a time, as it soon hardens, when it can not be used. Powder a small quantity of the lime, and mix to a paste with the white. Apply quickly to the edges, and place firmly together. It will soon become set and strong, seldom breaking in the same place again.

HOW TO CLEAN A TEA OR COFFEE POT.

If the inside of your tea or coffee pot is black from long use, fill it with water, throw in a piece of hard soap, set on the stove, and let it boil from half an hour to an hour. It will clean as bright as a new dollar, and cost no work.

TINNED WARE.

Tinned ware which speedily loses its brightness should be distrusted. It usually contains lead, which is dissolved by very feeble acids, and is very poisonous. Iodide of potassium is the antidote.

TO RENEW BLACK CASHMERE.

Take half a pint of ammonia and enough tepid water to dip the breadths and pieces in thoroughly up and down, after which hang on the line to drip and dry partially without wringing; then iron dry on wrong side, when it will look like new.

TO WASH BLACK CASHMERE.

Take hard soapsuds, wash your goods thoroughly, and after you have rinsed them in warm water rinse them in warm coffee, with a teaspoonful of gum arabic water to every pound of goods; take a piece of dark flannel or place a layer of flannel and then one of the goods, and so on until you have finished, then roll up tight and leave until morning, then iron on the wrong side. You can also wash soiled velvet in this way.

TO POLISH SHIRT FRONTS AND WRISTBANDS.

Starch the fronts and wristbands as stiff as you can. Starch twice—that is, starch, dry, then starch again. Iron your shirt with a box iron, in the usual way, making the linen nice and firm, but without any attempt at a good finish; don't lift the plaits; your shirt is now ready for polishing, but you ought to have a board same size as a common shirt board, made of hard wood, and covered with only one ply of plain cotton cloth. Put this board into the breast of your shirt, damp the front very lightly with a wet sponge, then take the polishing iron, which is flat and bevelled at one end — polish gently with the bevelled end, taking care not to drive the linen up into wave-like blisters. Of course this requires a little practice, but if you are careful and persevere, in a short time you will be able to give the enamel-like finish which is so much wanted.

TO CLEAN STRAW-MATTING.

Wash with a cloth dipped in clean salt and water. Take care to wipe dry, as this prevents its turning yellow.

Tar may be removed from either hands or clothing, by rubbing well with lard and then washing well with soap and water.

A SURE WAY TO REMOVE TEA STAINS.

Mix thoroughly soft soap and salt—say a tablespoonful to a teapcup of soap; rub on the spots, and spread the cloth on the grass where the sun will shine on it. Let it lay two or three days; then wash. If the stain is not all out, it will disappear in the second washing. If the spots are wet occasionally while lying on the grass, it will hasten the bleaching.

HOME-MADE CAMPHOR-ICE.

Melt half a teacupful of mutton tallow with a piece of camphor gum, the size of a large hickory-nut; pour into a little cup or mold.

HOME-MADE HARD SOAP.

Were the good qualities of this inexpensive soap more generally known, no family would go without it. It is valuable for washing clothes, making them very clean and white, without in the least injuring them, and is excellent for flannels and calicoes. It is good also for the hands, making them soft and smooth. Take six pounds each of sal-soda and lard, three pounds of stone lime, four gallons of soft water; dissolve the lime and soda in the water, stirring, settling, and pouring off, then return to the kettle, using brass or copper; add the lard and boil until it becomes soap, then pour into a tub; when cold, cut in bars and dry.

A BEAUTIFUL WHITEWASH.

To five gallons of whitewash made of well burned white lime, add a quarter of a pound of whiting, half a pound of loaf sugar, one quart and a half of rice flour, made into a thin and well cooked paste, and half a pound of white glue dissolved in water; apply warm; previously scrape off all old scaly whitewash; this is like kalsomine, and gives a brilliant and lasting effect.

CHAMOIS SKINS.

To cleanse a chamois skin wash it in cold water with plenty of soap, and rinse well in clear cold water; thus you may wash as often as you please, and still keep it soft.

MOTHS.

Professor Riley says, in a scientific journal, that the early days of May should herald vigorous and and exterminating warfare upon those subtle pests, clothes moths; closets, wardrobes, etc., should be emptied and the clothing laid open and thoroughly exposed to light and air, and well brushed before being replaced. Spirits of turpentine should be brushed in cracks, wainscots, and shelves, and camphor or tobacco placed among the garments, furs, plumes, etc., when laid aside for the Summer. To secure the cloth linings of carriages from moths, sponge them on both sides with a solution of corrosive sublimate or mercury in alcohol, made just strong enough not to leave a white mark on a black feather.

SALT AND MOTHS.

It is said, and by good authority, that after wiping up the floor, if salt is sprinkled over it while damp, moths will not try that harbor again. When making a carpet it is recommended that enough be allowed to fold under an inch or two, so that when it is put down, salt can be spread between the folds, and also sprinkle salt all around the sides and corners of the room before nailing the carpet. We have never tried this, but have several good authorities who endorse it, and promise that moths will not injure carpets if this advice is followed.

POLISHING PASTE FOR TINS, BRASSES, AND COPPER.

This is composed of rotten stone, soft soap, and oil of turpentine; the stone must be powdered and sifted through a muslin or hair sieve; mix with it as much soft soap as will bring it to the stiffness of putty; to half a pound of this, add two ounces of oil of turpentine; it may be made into balls; it will soon become hard, and will keep any length of time. Method of using: The articles to be polished should be perfectly free from grease and dirt; moisten a little of the paste with water, smear it over the metal, rub briskly with a dry rag or leather, and it will soon bear a beautiful polish.

A good stove polish may be made of black lead mixed with the white of an egg. Put on with a brush, and polish with a dry hard brush.

To make an excellent furniture polish: take turpentine, linseed oil, and vinegar, in equal proportions; apply and rub with flannel.

A little soap put on the hinges or latch of a door will stop its creaking.

Salt will curdle milk, hence in preparing gravies, porridge, etc., the salt should not be added till the dish is prepared.

If your flatirons are rough, or soiled, lay some salt on a flat surface and rub the face of the iron well over it.

Rub your griddle with fine salt before you grease it, and your cakes will not stick.

When clothes have acquired an unpleasant odor by being from the air, charcoal laid in the folds will soon remove it.

Powdered charcoal placed around roses and other flowers adds much to their richness.

Camphor gum placed on shelves or in drawers will effectually drive away mice.

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